

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

APRIL 26-MAY 5, 2013

vermont

RESTAURANT
week

vermontrestaurantweek.com

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TO BENEFIT

Vermont Foodbank

CATERING • DELIVERY • PICK-UP

Vermont Restaurant Week includes with publication of the 2013 edition of 7 Nights. The Seven Days Guide to Vermont Restaurants & Bars available free of charge throughout the year at hundreds of locations around Vermont.



Been meaning to try that restaurant everyone's been talking about? Now's your chance to dig in!

Chefs, farmers and foodies will converge to celebrate the state's vibrant local food culture during the 4th Annual Vermont Restaurant Week.

For 10 days, 100+ restaurants in Burlington, Stowe, Montpelier, Rutland and beyond will offer special price-fixe menus at one of three price

points compete for prizes during Tuesday night's popular **Culinary Pub Quiz** at Nectar's in Burlington. Register your team by April 26 at vermontrestaurantweek.com.

What is the real cost of local food? Discuss the topic at a foodie salon on Wednesday evening, May 1, at Signal Kitchen in Burlington.

The panel includes Bluebird restaurant's Sue Bette, Jencks Settlers Farm co-owner Christa Alexander, food systems pragmatist Sean Buchanan of Black River Produce and Vermont Butcher & Cheese Creamery co-

founder Allison Hooper.

Round out your Restaurant Week adventure with the "Ozuro de Mayo" finale "Salsa Saturday." The party features a homemade salsa competition, salsa dance lessons and salsa tunes by DJ Hector Cohen. Sample treats from Vermont Butter & Cheese, Vermont White Vodka and, of course!

Affordable childcare is also part of the deal. Parents can enjoy a quiet dinner for two knowing their kids are safe and supervised at the Greater Burlington YMCA. Professional, trained childcare providers will be on duty the evenings of Friday, May 3, and Saturday, May 4. See page 5 for peer-education details.

Hungry to give? Donate to Vermont Foodbank – the beneficiary of Restaurant Week – by contributing the money you saved on your eating adventures to this worthy cause. Just \$1 can buy three meals for Vermonters in need! In addition to all the love you send Vermont Foodbank this week, Seven Days will donate 10 percent of sponsorship fees and 100 percent of event admissions. Go to the Vermont Restaurant Week website to donate.

points — **\$15, \$25 or \$35 per person** — depending on the fare. Try lunch specials for \$10 or less.

Vermont Restaurant Week isn't just about enjoying steak frites and maple crème brûlée. It's also a celebration of the state's incredible farmers and artisan food producers. Vermont is a leader in the farm-to-table movement and boasts more craft breweries and cheese makers per capita than any other state.

A packed week of foodie events (see pages 4-5) kicks off on Wednesday, April 24, with the **Sweet Start Bakeoff**, a festive dessert competition among 10 of the state's most talented pastry chefs, at the Higher Ground Ballroom in South Burlington. Scores from celebrity judges and attendees decide which concoction will be awarded Vermont Restaurant Week's Signature Sweet.

On Sunday evening, April 28, at Palace 9 Cinema, film fans will enjoy a screening of **Jiro Dreams of Sushi**. The pre-screening cocktail hour includes free sushi snacks from Linda Furuya's Yum Dragon Dumplings, DFV win or Shipyards brews and Vermont White Vodka.

Teams of rowdy food-trivia

104 PARTICIPATING RESTAURANTS

SPRING ROAD TRIP!
browse by town...

Squares Cafe	21	Hanger Mountain Coop Deli		Positive Pie Tap & Grill	25
America's Hotbed -		and Cafe	86	Portland's Pig	31
Romington Heaters	7	Island Kebab House	37	Pokemons	late website
Antelope	31	J. Margolis Steakhouse	86	The Quincey Club	23
Ann's Restaurant	25	Juniors Station	30	The Red Clover Inn	
Archie's Grill & Pub	30	Kismet	27	& Restaurant	28
Ascent House	3	The Kitchen Table Bistro	19	Red Hen Bakery	31
August First Bakery & Cafe	7	Luminate	30	The Reservoir	26
Banquets Restaurant	20	La Broche	27	Salt	28
The Bendow Cove Bistro	17	Lage Trattoria & Catering	84	San Jose Japanese	
Bentley Cafe & Theater	31	Lehigh Bistro & Pizzeria	20	Restaurant	12
Blended Kitchens	7	Le Jardinier	84	Sandwich Restaurant	28
Bluestad Tavern	8	Lounge Bistro & Cafe	30	and Bar	
Blue Paddle Bistro	29	The Lynde Inn	23	The Scatterbrain	
Carl's Proven	22	The Mad Taco	6	& Art House	13
Cafe Sheshbun	20	Magnolia Bistro	11	Shanty on the Shore	13
Capitol Grounds Cafe	26	Maple City Diner	29	Sheep's Kitchen	13
Charles Hobbs Senior & Grill	14	Maui's Restaurant	30	Simon Pizzeria Restaurant	23
Church & Main	8	McKee's Grill & Condo	18	Somoma Station	18
City Market		McKee's on the Hill	31	Starry Night Cafe	30
Croton River Co-ops	8	NCCI on Main	27	Sweetwaters	14
Crotonville Pub & Kitchen	26	New Moon Cafe	11	Taste It	22
The Daily Planet	8	Old Mill Tavern	38	Three Brothers Pizzeria	18
Das Bierhaus	9	On the Rocks	22	Three Brothers Pizzeria & Grill	18
DeJure (Duomo)	9	Our Federal Restaurant	99	Three Penny Tapaserie	28
East Side Restaurant & Pub	24	OWL Pepper Grill	1	Three Tamarocs Trattoria	10
El Cortijo Taqueria y Cantina	9	Our House Bistro	36	Top Top Cafe	23
El Forno Cakes	9	Panera Bread	6	Trocene Cafe Bistro	19
Farm's Place	10	The Parker Per Co	25	Tournaire	21
The Farmhouse Tap & Grill	10	Passant Cafe	15	Trocy Dubois	16
Fish's Restaurant	17	Peking Duck House	36	Two Anchores Tavern	21
The Foundry Pub & Grill	25	Picasso Pizzeria & Lounge	99	The Winery Room at	
Gen's Mountain Coffee Cafe		Picco	12	At Red Inn Pub	14
Golden Center		Pizza Bums	12	The Irvingham Restaurant	
Grill & Company	34	Pizza Vito	32	and Red Pops	
Herald of the Wood at the First Mill	30	Positive Pie (Hawthorne)	84	Wooden Spoon Bistro	15
Hillside Inn Public House	16	Positive Pie (Montpelier)	27		

Game	20
Brandon	22
Broadfield	25
Burlington	6
Catchez	10
Elmer Junction	17
Hardwick	24
Hinesburg	19
Jay	25
Jenico	13
Killington	22
Lyme, NH	22
Meriden	27
Windsorbury	21
Windsor	26
Windsor	6, 26
New Haven	21
Newport	24
North Ferrisburgh	20
Plainfield	25
Quechee	23
Richmond	19
Rutland	6, 32
Shelburne	20
South Burlington	6, 14
South Hero	29
St. Albans	29
Stowe	29
Vergennes	21
Wardsboro	6, 31
Windsor	6, 30
Windsorbury Center	31
West Glover	25
White River Junction	23
Williamstown	18
Winthrop	

PARTICIPATING RESTAURANTS

Browse menus and events on your phone, tablet or desktop at:
vermontrestaurantweek.com



HUNGRY 2 GIV?

**Just \$1 provides 3 meals
to Vermonters in need.**



Vermont Foodbank
1000 Main Street, Suite 100
Montpelier, VT 05602
802.253.1100
www.vermontfoodbank.org



**Donate \$10 to Vermont Foodbank
right now from your mobile phone:**

text **FOODNOW** to 52000



**FIND FOODIE
EVENTS**
vermont
foodmap
week.com

Sweet Start SMACKDOWN

THE
MAIN
EVENT



ILL: JAY HENNINGSEN

EVENT SCHEDULE

WEDNESDAY, APRIL 24

Dessert comes first at this Restaurant Week-one knock-off battle where gaudy chefs from around the state compete and Southern-fried. Scores from celebrity judges — Ben & Jerry's co-founder **Ben Cohen**, "Next Great Baker" runner-up **Gretel Ann Fletcher** and Vermont drag legend **Andrew LeMay** — and votes from you decide the winner of **Vermont Restaurant Week's Signature Sweet**. Guests have an hour and a half to taste every tempting dessert, and three tokens with which to choose their favorites — all while enjoying a cold beer and Latin jazz from Burlington psychological band **Gangsta**. **Get your tickets early, this event will sell out.**

Highland Ballroom, 1214 Wilbur Road, South Burlington. 7-8 p.m. Tickets: \$15 advance/\$20 day of. highlandballroomvt.com.

The 2013 Chef-estants

- **Christopher Ann** (Mid Town, Whitefield)
- **John Bolding** (Riverview Baking, Montpelier)
- **Nicole Bonicant** (Austrian, Burlington)
- **Ryan Ranco** (Gloria Bakery, Burlington)
- **Michelle Russell** (New England Culinary Institute, Montpelier)
- **Theodore Demachos** (Trap Door Bakery, Quechee)
- **Jonathan O'Hara** (Fable Restaurant, Jericho)
- **David Glass** (Desserts by David and Wine Glass, Colchester)
- **Lyndsey Hays** (New Moon Café, Burlington)
- **Kristi Hinchbaugh** (Jazzier's Italian, Colchester)

TRIVIA
CONTEST

Culinary Pub Quiz

TUESDAY, APRIL 23

May seven rounds of delicious trivia — including questions about food in music and movies. The top team wins a \$500 gift card to Barting's flagship store located by **Nectar's** and emceed by **Top Hat Entertainment**, the evening promises plenty of prizes and conversation of every kind. **Reservations your best.** **Questions by Friday, April 26, at vermontrestaurantweek.com.**

Nectar's, 169 Main Street, Burlington. 6:30-9 p.m. Reservations required. Free. 802-258-4771



ILL: JAY HENNINGSEN

Jiro Dreams of Sushi

► **SUNDAY, APRIL 28**

To some, sushi is just raw fish. To Jiro-Ono, it's a life's work. This film examines the relentless pursuit of perfection that has won Ono's 10-seat Tokyo restaurant three Michelin stars and foreign fans, including chef Joel Robuchon. Like the best sushi, it will touch your heart and your taste buds.

The pre-screened cocktail hour features **FREE** sushi snacks from **Linda Furuya of Yum Dragon Dimplings** and a cash bar with **DVW wines, Skipped brews and Vermont White Vodka**. And, yes, you can bring your cocktails into the theater!

Palace 8 Cinema, 19 Fayette Road, South Burlington. Cocktail hour 4 p.m., screening 5 p.m. \$220. Info, 804-5610



Salsa Saturday

► **SATURDAY, MAY 4**

Round out your Restaurant Week adventure with this "Canto de Mayo" finale featuring a home-made salsa competition, **salsa dance lessons** and salsa music by DJ Hector Cobo. Sample treats from **Vermont Butter & Cheese, Vermont White Vodka** and a salsa, of course!

Try recipes from our sales-saving readers and vote for your favorite.

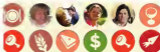
- Kate Lalloes, "An Olio's Best Goods"
- Allison Lockwood, "Avocado Sides"
- Cayla Harvill, "The Green Mosaic"
- Franklin Paulino, "Salsa de Bayar"
- Doug Bedford, "Strawberry-Mango Salsa Fresca"

And Square, 126 Church Street, Burlington. \$5 donation



Do you Instagram?

Foodies-everywhere love posting photos of their food to Instagram — leaving the rest of us hungry and jealous! If you're ready to brag about your Restaurant Week adventures, **upload your shots with the #vtrw hashtag** and they will display in our online photo gallery. The top three pics of the week (best food, best drink, best event) will **win the photographer dinner for two at a participating local restaurant**. Watch the action all week at vermontrestaurantweek.com.



The Real Cost of Local Food

► **WEDNESDAY, MAY 1**

Vermont may be an epicenter for farm-to-table cooking, but farmers and restaurateurs still grapple daily with the challenge of getting fresh, local food onto your plate. Consistency, seasonal shortages, and distribution costs are all part of a complex formula. Why does a grass-fed burger cost more — and what can fair price, anyway? Why aren't all restaurants serving local vegetables? What are the coming trends in Vermont-raised food?

Discuss the topic with **Blackburn restaurateur Sue Betts, Jericho Bettles Farm co-owner Christa Alexander, food system pragmatist Scott Bachmann of Black River Produce and Vermont Butter & Cheese**. **Courtesy co-founder Allison Hooper, Seven Days co-founder Pamela Polton** moderates.

Signal Station, 71 Main Street, Burlington. 5:30-7 p.m. \$5 donation. Info, 802-864-5554

Parents' Night Out

► **FRIDAY, MAY 3 & SATURDAY, MAY 4**

Even foodies with kids have no excuse to miss out on Restaurant Week. Thanks to the expert childcare providers at the Greater Burlington YMCA, parents can enjoy a Friday or Saturday night on the town while their kids have fun at the Y.

Childcare is available **Friday, May 3, from 6 to 10 p.m. and Saturday, May 4, from 5:30 to 9 p.m.** Food and beverage are included in the reduced fee: \$10 (members), \$18 (non-members) per child, ages 1 through 12. Participation is limited to 50 children per night. Pre-registration is required.

Call 852-0623 to sign up your kids, and don't forget to make your dinner reservation ASAP. Weekend tables will fill up fast!



SPECIAL EVENTS SCHEDULE



FIND FOODIE EVENTS
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restaurant
week.com

#vtrw



TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your favorite and Instagram pics with
#vtrw



Like us on
Facebook and
mention us in
your post!



MENUS



= New to Restaurant
Week in 2013



= This menu features
Vermont White Wobles
and/or Shopped Alas

Menus in this section will be offered April 26-May 5
unless otherwise noted. Some have been shared for space.
Reservations are recommended for all restaurants. For the
latest information, consult vermontrestaurantweek.com.

	LUNCH	DINNER
Fri., 4/26	_____	_____
Sat., 4/27	_____	_____
Sun., 4/28	_____	_____
Mon., 4/29	_____	_____
Tue., 4/30	_____	_____
Wed., 5/1	_____	_____
Thurs., 5/2	_____	_____
Fri., 5/3	_____	_____
Sat., 5/4	_____	_____
Sun., 5/5	_____	_____

The Mad Taco

13 Main Street, Montpelier, 255-6090
2 Village Square, Waterford, 468-8830
1 River Street, Waterbury, 345-5123

CHEF'S CHOICE

To make use of the freshest, highest-quality
ingredients as they become available,
the Mad Taco is featuring a three-course
chef's tasting menu at each location.
The tasting can be adjusted to suit dietary
needs or restrictions.

\$5



vermont
butter & cheese
creamery

ARTISAN CHEESE
FROM FARM TO TABLE

Webster, Vermont
vermontcreamery.com



Panera Bread

27 Church Street, Burlington, 680-3006
241 South Main Street, Rutland, 775-2939
1184 Shelburne Road, South Burlington, 680-1170

\$10 LUNCH SPECIAL

Proceeds from these paninis go
toward Feeding America

Roast Turkey,
Vermont White Cheddar
and Apple Panini

With half of any previous salad on
our menu choice of side,
beverage (lemonade, cold press tea,
and honey tea, coffee, bottled water
or fountain beverage) and any
fresh-baked pastry

\$15 DINNER

Salad of Choice

Greek Salad
Any Half Salad

CRACK OF ALABAMA

PASTA OPTIONS

Tortellini Alfredo

A rich Alfredo sauce over tortellini
noodles filled with ricotta, Swiss and
Parmesan cheeses

Pesto Baccaratini

A hand pasta served over pesto-like
sauce, filled with six cheese

Rustic Penne

Hearty Rigatoni meat sauce served
over cavatelli pasta

DRINK OPTIONS

Fountain Drink, Coffee,
Iced Green Tea, Aged Berry
Iced Tea, Lemonade

DESSERT

Choice of Fresh-Baked Pastry



American Flatbread Burlington Hearth

115 St. Paul Street, Burlington, 802-2949

\$10 WEEKDAY LUNCH FOR TWO

Available Monday through Friday

Bring a friend and choose any two new flatbreads.

Greek Salad

Kalamata olives, roasted red peppers, feta and red onions over tomato greens with house vinaigrette

American Sandwich

Our version of the Cuban, made with capicola, spicy #2 pickles, mustard and garlic-braised greens on house-made bread

Veggie Sandwich

Cracked chickpeas, roasted red peppers, Kalamata olives, feta, lettuce, pesto and shaved greens on house-made bread

Soup of the Day

Rotating house-made fresh soup

Half & Half

Mix and match a half sandwich with either soup or salad

\$25 WEEKEND LUNCH FOR TWO

Available Saturday and Sunday

Large Flatbread With Two Hearty Mergs



August First Bakery & Café

143 South Champlain Street, Burlington, 510-0060

Closed Sunday

Two Pastries

Daily choices include: Hungarian sweet rolls, maple-kissel scones, strawberry-streusel scones, cinnamon rolls and brioche

Two Single Lattes

Made with locally roasting, roasted espresso beans

8th SPECIAL



Asiana House

151 Pearl Street, Burlington, 802-0818

Sake and wine pairings available

ASIAN OPTIONS

Seared Salmon

Assorted seaweeds on a light sesame-vinegar dressing

Garden Salad

Avocado, cucumber, kimbap and tobiko with Japanese mayo dressing

Avocado Salad

Mixed vegetables with creamy peanut or ginger dressing

APPETIZER OPTIONS

Salmon Carpaccio

Raw salmon, dressed with red onion, caper, citrus and truffle oil

Chicken Satay

Chicken skewers marinated in a house curry, coconut milk sauce. Served with peanut sauce and a tangy vegetable medley

Tonkatsu

Lightly battered shrimp or pork, veggie deep fried to perfection

ENTREE OPTIONS

Korean Steak

A hand-cut rib eye served on a hot plate with zesty vegetable and Korean barbecue sauce

Any Special Maki

Choose from one of more than 20 different rolls, including vegetarian, veggie and gluten-free options

Soup

Choose of three broths: Tonkotsu, kimchee or soy. Choose udon or soba noodles, and add chicken, beef or veggie

\$25



Bluebird Barbecue

317 Riverside Avenue, Burlington, 440-3070

Closed Monday

APPETIZER OPTIONS

Hot Puppies

Served with warm honey

Potato Skins

With smoked bacon and cheddar cheese

DRINK OPTIONS

Texas-Style Brisket

With macaroni and cheese and bread-and-butter pickles

Half Chicken

With roasted potatoes and braised greens

Half Rack of Ribs

With French fries and coleslaw

DESSERT OPTIONS

Sugar Pie

\$25

Bluebird
BARBECUE



APRIL 29-MAY 5

BURLINGTON



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EVENTS
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APRIL 20-MAY 5

BURLINGTON

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
favorite food
Instagram photo with
#vtrw



Like us on
Facebook and
mention us in
your post!



Bluebird Tavern

86 St Paul Street, Burlington, 540-1766

140 LUNCH SPECIAL

COUSIN ONE

Pan Roast

Roast pork—grain lettuce, carrot, cream

COUSIN TWO

Double Burger

Aged cheddar, matured onion, onion pickles

Smoked Chicken Baguette

Fried green baby artichoke, goat cheese

135 DINNER

GRILLER'S OPTION

Wild Lettuce Salad

Roast pork, honey dressing, smoked almonds

Fried Oyster

Lemon mayonnaise, American cheese

Pressed Rabbit

Grass fed, butter, green, vegetable

DRINKS OPTIONS

Fried Sweetbread Sandwich

Black gelatin, pickled, wild tomato salad

Salt Cod Pie

Scallop, white, clam, butter, onion

Hand-Cut Stromboli

Roast pork, aged cheddar, vegetable

DESSERT OPTIONS

Chocolate Cake "Pudding"

With melted milk ice cream

Poopy Spoodle Cake

With blackberry sauce, sea salt, mint

BLUEBIRD TAVERN

City Market/ Onion River Co-op

82 S Wisconsin Avenue, Burlington, 540-0850

VEGETARIAN SANDWICHES

The Mince Pudding

Puritan-style mince (or roasted tofu) with raisins, sauce and Provencal cheese on a Stornelli's Bakery organic roll

\$8.99

City
Market
Onion River Co-op

Church & Main

1540 Church Street, Burlington, 540-8040

Closed Standing

APPETIZER OPTIONS

Creamed Goat Cheese

Tarte tatin, raspberry crumble, lemon and apple puree

Greens

New England Clam Chowder

ENTREE OPTIONS

Salmon

Seared Atlantic salmon, potato chips, pea tendrils, scallop and basil, roasted cherry tomatoes

Pasta

Zucchini gnocchi with wild mushrooms, white wine and cheese cream sauce

Duck Breast

With Brussels sprouts, buttered squash, Swiss chard and apple chutney

DESSERT OPTIONS

Key Lime Pie

Homemade Key lime pie with lime-scented vanilla ice cream

Chocolate Brownie

Triple-chocolate brownie, whipped cream and homemade chocolate chunk ice cream

Strawberry Delight

Marinated strawberries, whipped cream, shortbread and strawberry-chocolate-chip ice cream

15

CHURCH & MAIN
BURLINGTON, VT

Daily Planet

15 Center Street, Burlington, 540-0647

APPETIZER OPTIONS

Spartan Lamb Tartare

With fried capers, horseradish and potato gratin

Grilled Radicchio

With seared Grouper, balsamic and ramp pesto

ENTREE OPTIONS

Pork Tenderloin

With root-vegetable risotto, potato puree and beurre-rouge sauce

Seared Scallops

With sea urchin butter, asparagus and pickled ramp

Open-Face Raviole

With wild mushrooms, spring peas, Cognac cream

DESSERT OPTIONS

Bourbon and Sea-Salt Cheese Fritter

Cracked Chocolate Earth Flourless Tart

15

DAILY
Planet

Das Bierhaus

175 Church Street, Burlington, 862 0400

Closed Mondays

195 BEER AND BREITEL MENU

Real of Beer and Cheese Soup
Traditional German-style Potato
A Glass of Lager

195 TASTE OF GERMANY MENU

1. SAMPLER PLATTER
Stripes of Pock Schmitzel
Assorted Slices of Sausages
Kasseleritzel
Red Cabbage
Potato Salad
Local, Organic Seasonings



El Cortijo Taqueria y Cantina

160 Bank Street, Burlington 467 0066

190 LUNCH SPECIAL

Capot Tortilla Soup or Side Salad

El Plato One

Choice of one taco with Spanish rice and organic Vermont black beans

Chorro or Mexican Beverage

195 DINNER

1. STARTERS

Warm Housemade Chips

Served with salsa, chutney or queso

2. ENTREES

El Plato Two

Choice of two tacos with Spanish rice and organic Vermont black beans

Two specials change daily. Below are two examples.

Pepperoni and Sweet-Pea Pasta and Stuffed Quinoa

With Changeling Valley queso cheese, salsa verde, cilantro and onions

Turkey Roasted Pork

With dried plantains (cayenne salsa, cilantro and onions)

3. DESSERT

Chorro or Mexican Beverage



iDuino! (Duende)

10 North Winooski Avenue, Burlington, 860 8046

Duende (Duende) will tour the world during Vermont Restaurant Week. A new menu will be available every night, filled with the freshest, finest first offerings of all the local meats, cheeses and produce from Vermont farmers. Menus will be posted on the iDuende (Duende) Facebook page one day before it is available, served from 6 p.m. to 10 p.m.

CURIOUS SCHEDULE

1. APRIL 20-21

**Mediterranean/
European Cuisine**

2. APRIL 22-23

**South American/
Southern Comfort Food**

3. MAY 1-2

Ethiopian Cuisine

4. MAY 3-4

Far East/Asian Cuisine

195

EXAMPLES FROM CURRENT MENU

1. STARTERS

Duck Fat Salad (Vermont)

Tortones (Chicago)

Hammie Plate (Turkey)

2. MAIN COURSE

Mushroom Burger (Napa)

Chicken and Waffles (USA)

Cuban Sandwich (Cuba)

3. DESSERT

Enkava (Mediterranean)

Chorro (Mexico)

Shin Bo Milkshake (Vietnam)



El Gato Cantina

360 Church Street, Burlington 540 3065

1. APPETIZERS

**Sautéed Shrimp with
Pipin Verde**

Shrimp lightly sautéed with a spicy, pumpkin-seed mole sauce

Sweet Corn Cakes

Two sweet corn cakes served with verde sauce and topped with our house-made queso fresco, capote and sour cream

Jocones and Ajonjol

Citrus Salad

A refreshing salad of chopped peaches and baby romaine with a bright citrus dressing

2. ENTREES

Stuffed Veracruz

Pork sautéed red pepper topped with a white-meat Veracruz sauce, containing tomatoes, olives and capers. Served with arroz or rice (served Mexican style) and corn on the cob

Saffron and Vegetable-

Stuffed Pepper

Marinated Jericho Saffron Peppers with rice, sweet corn, onions, red pepper stuffing topped with queso sauce

**Locally Raised, Adobo-
Seasoned, Roasted Pork**

Roasted local pork with our house-made sauce, served with arroz verde and black or white rice

3. DESSERT

Chorro

A classic, sweet Mexican street food. Lightly fried Mexican churros, sprinkled with cinnamon sugar and served with chocolate-white sauce

Tres Leches Cake

Most delicious Mexican vanilla cake topped with chocolate syrup

Coconut Chocolate

Ice Cream

Served with a Mexican chocolate sauce

Sopapillas

Lightly fried flour tortillas, dusted with cinnamon sugar and served with vanilla ice cream and chocolate syrup

195



APRIL 20-MAY 5

BURLINGTON



**FIND FOODIE
EVENTS**
vermont
restaurant
week.com

9

TELL THE
WORLD HOW
GREAT VERMONT
TASTES!



Tag your
favorite and
favorite places
with
#vtvrw



Like us on
Facebook and
mention us in
your post!



Farah's Place

147 North Winooski Avenue, Burlington, 540 3099

\$15 VEGAN MEAL FOR TWO

Two Small Soups

Appetizer Plate

With four dollops and
house-made salad

Fresh Vegetable Stew

Over choice of starch or salad plate

Tea for Two With a Small
Piece of Cake

\$25 VEGAN MEAL FOR TWO

Six Palated Potatoes

Five-Appetizer Platter

With salad and bread

Tea for Two With a
Small Piece of Cake



Farah's Place
Burlington Vermont
540-309-9999

L'Amante

220 College Street, Burlington, 863 5200

To best achieve the freshest seasonal produce, the chef changes the menu daily

The menu below is a sample.

Closed Sunday and Monday

ANTIPASTI OPTIONS

Carpaccio of Roasted

Portobello

With arugula and truffled aioli

Poached Egg

With soft red onions and dried herbs

Pancetta-Wrapped

Roasted Fennel

With fennel leaves, sherry
Parmesan and balsamic reduction

PRIMI OPTIONS

Spaghetti, Garlic,
Artichokes, Lemon,
Thyme and Chilli Flakes

Penne Bolognese

Hearty Gnocchi, Peas,
Parsnips and Oyster
Mushrooms

\$35 MEAL FOR TWO

Salad Plate With

Fished Tilapia

Fish served with French
herbed rice and salad

Roasted Chicken Skewer

Ground Turkey Skewer

With grilled vegetables

Tea for Two With a
Small Piece of Cake

SPECIAL DESSERT PM

Homemade Soft-ice

Potato Ice Cream

For Two

\$10 LUNCH SPECIAL

All items are subject to
change depending on seasonal
availability

CUP OF SOUP

Sandwich With

Dressed Greens

Sealed Local Pork Loins

With Tiramisu,
ramp ketchup and aioli

Ramp-and-Fiddlehead

Posta, Trillium Hill Farm

Rapin, Grilled Mushrooms,

Fitchburg Farm Carrots

With red onion pickles and
Garden cheddar

\$25 DINNER

APPETIZER OPTIONS

Fried Fiddleheads

With pickled ramp aioli

Barbecue Pork Belly

With cheddar grits

ENTREE OPTIONS

Wormen Family Farm

Lamb Burger

With charred pineapple and
Doritos

Grilled Asparagus Quinoa

With Trillium Hill Farm
apricots, toasted bread and herb yogurt

DESSERT OPTIONS

Harbort Tart

With Island Homemade Ice Cream

Fitchburg Farm Carrot Cake

With whipped cream



Leunig's Bistro & Café

115 Church Street, Burlington, 543 2939

APPETIZER OPTIONS

Soup du Pigeon

French vegetable and white bean soup, with Arugula and potato

Onion-Soup Gratin

A buttery cheese, with beef broth and a blend of cheeses

ENTREE OPTIONS

Crispy Rappaport Napoleon

Tomato, zucchini, marinated squash and apple ratatouille,
grilled portobello mushrooms, crispy apple, Maplewood Fine Cheese
crusted macaroni and roasted baby squash with marinated sauce

Beef Wellington

Beef tenderloin, mushrooms duxelle, béarnaise and house-made pasta,
wrapped in puff pastry and served with garlic mashed potatoes
and roasted baby squash

Steak Frites

Marinated, grilled steak with pesto, wine dressings,
homemade sauce and French fries

DESSERT OPTIONS

Chocolate Truffle

French Macaron

\$35

L'Amante

LEUNIG'S
BISTRO & CAFE



Magnolia Bistro

1 Lawrence Lane, Suite 13, Burlington, 848-7648

\$10 LUNCH SPECIAL

SOUP OF THE DAY

Soup du Jour

TWILIGHT SPECIAL

Spring Tofu Sandwich

Grilled organic tofu, topped with nut-dried tomatoes, pickled onion and sprouts on toasted whole wheat. Served with a side of veggie mayo.

Cuban Sandwich

Vermont Family Farm pulled pork on turk-citrus croissants with house-baked Swiss Farm Swiss, dill pickles and yellow mustard. Served on grilled bread.



Nika

83 Church Street, Burlington, 680-8000

Includes a glass of red or white wine or a housemade spritzer

APPETIZER OPTIONS

Asparagus Soup

Roasted mushrooms, crisp asparagus, dill

Grilled Escarole and Fennel Salad

Crisp black olives, Parmesan, orange-thyme vinaigrette

Mushroom Arancini

Traffic-worried mushroom balls

ENTREE OPTIONS

Wood-fired Roastbeef

Warm red onion, grilled asparagus and tomato salad

Half Wood-fired Chicken

Roasted vegetables, rosemary-thyme dressing

Fresh Tagliatelle

Black truffle, arugula, Parmesan, herbs

DESSERT OPTIONS

Chocolate Cake

Chocolate sauce, brownie, salted caramel ice cream

Seasonal Crème Brûlée

Topped with oat-bran caramelized sugar

\$15

nika
a new first gateway place

New Moon Café

250 Cherry Street, Burlington, 369-3306

Closed Saturday

\$10 LUNCH SPECIAL

Select two of the three categories listed. All meals come with choice of one extra vegetable (sides and gluten-free options available)

SALE-AND-WIDE OPTIONS

Turkey Club

Roast turkey, avocado, caramelized onions, turkey bacon, Swiss cheese, garlic mayo

Grilled Portobello

Grilled portobello mushrooms, caramelized onions. We roast cheddar, spicy mayo

Nonticket Chicken

Sourdough, avocado, blue cheese, cranberry sauce

Vegan Curried

Chicken Salad

Red Hot, Baking Company bread, Vermont lettuce, tomato, pickle

Tomato, Basil, Mozzarella

SIDE SALAD OPTIONS

Kale

Grains, arugula, red grapes, dried cranberries, blue cheese, raspberry vinaigrette

Cheese

Fennel, Parmesan, toasted cashews, fresh-cracked black pepper and Cheese dressing

Veggie Red and Green

Field greens, tomatillo, fresh basil, stonecrust balsamic vinegar

House

SOUP OPTIONS

Cheeseburger, dill, kale or a simple menu

Chicken-and-Dumpling

Tomato Bisque

Spicy Black Bean

Tomato Bisque

Truffled Corn Chowder



ONE Pepper Grill

280 North Street, Burlington, 656-9900

APPETIZER

Asparagus Salad

With sweet grape tomatoes, cubed goat, crumbled blue cheese and avocado vinaigrette

ENTREE OPTIONS

Smoked Pulled-Pork Sandwich

With pickled onions, caramelized onions, crumbled blue cheese and housemade french chips

Portobello Mushroom Melt

With Swiss cheese, wild arugula and herb oil

DESSERT

Freshly Made Warm Brownie With Wine Ice Cream

Your choice from our menu

\$15

AND LIMITED RESTAURANT WEEK OFFER \$10

Shrimp and Barrel Aged Double Old Thompson, 18.2% alc/vol

Shippard Bourbon Barrel Aged Double Scottish Ale, 11.6% alc/vol



APRIL 29-MAY 5

BURLINGTON



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Pistou

61 Main Street, Burlington, 540 3780

Closed Sunday and Monday

APPETIZER OPTIONS

Grilled Baby Octopus

With fingerling potatoes, roasted tomato

Tortoise Risotto

Spring peas, tomato & almonds

Asparagus Salad

Poached egg, prosciutto bread crumbs

DRINKER OPTIONS

Cou au Vin Blanc

Spiced vegetable soup, egg yolk

Olive Oil-Panaché d'Œuf

Puree, herbs, spring peas

Risotto Gnocchi

Artichoke puree, grilled ramps

DESSERT OPTIONS

Goat Cheese Panna Cotta

Blueberry placemat

Spring Peas

White-chocolate popart, coffee

\$5



Pizzeria Verità

104 St. Paul Street, Burlington, 468 4644

One non-alcoholic beverage included with all meals

Please see descriptions online

ANTIPASTI OPTIONS

Fior di Latte

Our housemade mozzarella

Speck

Serviced prosciutto

Marinated Olives

Soppresatti

Marinated Artichokes

DRINKER OPTIONS

Mima

Local, cold glass with red-white
 vineyards and goat cheese

Rocket

Arugula, Ricotta, roasted pine nuts,
 gochujang dressing and goat cheese

Insalata Caprese

Roasted tomato, herbs, avocado and
 macadamia in citrus vineyards

PIZZA

Margherita

Regina Margherita

Pizzarino

Diorale

Salsiccia e Rapa

Molten

Ricotta e Prosciutto

Quattro Formaggi

Mela

Fig and Gorgonzola

Cherry Ancho

Gluten-Free Margherita

\$5



Pizza Barrio

203 North Winooski Avenue, Burlington, 468 6278

Minimum two guests per party — each pizza serves two

Dinner served Thursday through Saturday

APPETIZER OPTIONS

Spinach Salad

Jerkito Serrano Pesto, Spanish Sourd Country Bread, house
 applewood-smoked bacon, local eggs, avocados, roasted onion and red onion,
 with a warm balsamic vinaigrette

Housemade Crackers With Accompanying Spreads

DRINKER OPTIONS

Roasted and Lentil Pizza

Jerkito Serrano Pesto, Spanish and ramps with
 Maplebrook Farm Cheese, mozzarella

Veggie Pizza

Caramelized onion, purple sprouts, goat cheese and balsamic reduction

DESSERT OPTIONS

Barrio Elito Hot Bigger (Frozen Sweet Start Snackdown)

Housemade ice cream and chocolate smoothie cookies

Tiramisu

\$5



San Sai Japanese Restaurant

112 Lake Street, Burlington, 868 2777

CHAMPION

This multi-course dinner showcases a wide variety of our cuisine.

The delicious change according to the chef's whim

Below are a few examples

Sake and Skin Salad

Daikon Dango

Sushi Sampler

Lobster Tail

Green Tea Ice Cream

\$5



a refreshing start to spring



the VERMONT GIMLET

Two Fresh Basil Leaves

Two Cucumber Slices

1.5 oz Vermont White

Vodka by Vermont

Spirits Distilling Co.

.75 oz Lime Juice

1 oz Simple Syrup



Visit Vermont's
Original Craft Distillery
5073 Woodstock Road
Quechee, 800-696-6300

Shanty on the Shore

181 Battery Street, Burlington, 804-0236

APPETIZERS

Rhode Island Calamari

Boston Loligo squid, lightly breaded, fried and tossed with banana pepper, garlic butter, salt and pepper

ENTREE

Shrimp Scampi

Fresh seared jumbo shrimp in garlic butter, lemon, scallions and mushrooms served over linguine or in a crostini

SUPPER

Shanty Pie

A delicious homemade chocolate mousse pie

125



The Scuffer Steak & Ale House

140 Church Street, Burlington, 804-5451

APPETIZERS

Boston Rib Lettuce

With Gravy (Rib) apples, onion & pecans, house and butter with blue cheese dressing

ENTREE OPTIONS

Steak Frites

With blue-cheese butter, red hot and garlic fries

Pan-Seared Salmon

Over Swiss chard, battered onion, house and roasted-cherry-tomato vinaigrette

Pork Porterhouse

One maple house, with dried-fig-and-pork-sauce compote, Swiss chard and cheddar potato gratin

DRINKS

New York-Style Cheesecake

With cinnamon berries

125

The Scuffer STEAK & ALE HOUSE



Sherpa Kitchen

119 College Street, Burlington, 804-5500

Full descriptions available online.

40 90 LUNCH SPECIAL

DRINKING OPTIONS

Homemade Lemonade

Himalayan Spiced Seed Tea

Mango Lassi

Nepali Chai

DRINKING OPTIONS

Dahi, Lentil soup,

Aloo Chop, Potato corgette, Pickles, Samosas

ENTREE OPTIONS

All of our curries are served with rice and papadum (crispy wafers)

Momo

Chicken Saag

Chicken Tikka Masala

Lamb Bindioli

Saag Paneer

Chana Masala

WIS DOMES

DRINKING OPTIONS

Green Salad, Aloo Chut, Sha-Bhilly, Samosa

ENTREE OPTIONS

Chowmein

Momo

Chicken Tikka Masala

Lamb Bindioli

Aloo Gobi

DRINKS

Gulab-Jamun

Milk dumplings with rose syrup

Rice Pudding

Rice cooked in milk with saffron, cardamom and sugar

Kulfi

Homemade ice cream with pistachio nuts topped with mango puree

Sherpa Kitchen



APRIL 29-MAY 5

BURLINGTON



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APRIL 20-MAY 5

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TASTES!



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14

Sweetwaters

120 Church Street, Burlington, 864 5630

\$10 LUNCH SPECIAL

**Grilled Cheese &
Smoked Tomato Soup
Salmon Cakes Sandwich**

\$25 DINNER

APPETIZER OF THE DAY

Beef Wellington
Beef is seared, wrapped in an
onion, mushroom, and herb
dough, local maple-mustard glaze
served with and topped with cream sauce

Pulled Pork Nachos

House smoked, slow braised pork
with caramelized onions and spicy
beef sauce served with local corn
bread and cheddar cheese
sauce and topped with cheddar
sauce

Best Cheese Artichoke Cakes

Artichoke and Vermont Butter &
Cheese Co. cheddar cheese
bread cakes, coated in red pepper
sauce, served with tomato
sauce

ENTREE OPTIONS

Maki Bruschetta
Pan-seared maki, maki, ginger-
cream, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

Misty Knoll Chicken

House smoked, local Misty Knoll
Farm chicken with fresh herbs,
vine, ripe tomato, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

Boysen Burger

Boysen Farm ground beef,
Boysen Farm cheddar cheese,
Boysen Farm cheddar cheese,
Boysen Farm cheddar cheese, boysen
sauce and caramelized onions on a
mattis bun roll

DESSERT

Vermont Maple Cheese Brûlée

With panna cotta

Flourless Chocolate Cake

With raspberry purée and whipped
cream



Charlie's Rotisserie & Grill

1200 Wilshire Road, South Burlington, 862 1211

Full menu descriptions available online.

\$10 LUNCH SPECIAL

ENTREE

Grilled Wrap
With house-made rice dish

DESSERT OF THE DAY

Apple Pie

Chocolate Cake

Berry Cheesecake

\$15 DINNER

APPETIZER OF THE DAY

Cheese Salad
Pasta, cheese, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

Charlie's Classic

Garden Salad

House-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze



ENTREE OPTIONS

Four-Cheese Roast of Ribs
With Choice of Two Sides
Cooked with house-made dry rub and
slow-cooked to fall-off-the-bone
perfection, served with house-made
sauce, served with house-made
sauce

1/4 Rotisserie Chicken Dinner With Choice of Two Sides

Our house-made rotisserie chicken is
lightly seasoned and then slow-
cooked for three hours, making them
tender, juicy and flavorful

Choice of Half-Pound Angus Burger With Choice of One Side

House-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze, served with house-made
sauce, served with house-made
sauce

DESSERT OF THE DAY

Apple Pie

Chocolate Cake

Berry Cheesecake



The Whiskey Room at Ri Rá Irish Pub

176 College Street, Burlington, 862 0421

Full menu descriptions available online.

APPETIZER OF THE DAY

Flatbread-Bacon Cheese Serves
Braised Oysters with Garlic Bread Crust

ENTREE OPTIONS

Smash Skirt Steak With Potatoes and Reduction

Permanently-Crusted Chicken Cutlets

Guinness-Braised Barbecue Lamb Steak

DESSERT OF THE DAY

Tippecanoe Rack

Chocolate and roasted pecans, drizzled with
house-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

Irish Coffee Sundae

Coffee ice cream, topped with coffee and cream and house-made, local, local, local, local
sourdough bread, Maplebrook Farm Cheese Co. cheddar cheese, balsamic
glaze

SIGNATURE SAUSAGE

The Vermont Griller - #7

House-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

\$5



Guild & Company

1603 Wilshire Road, South Burlington, 862 1209

Subject to change depending on seasonal availability.

ENTREE OF THE DAY

LaPorte River Farm Brisket

With house-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

Maplebrook Farm Bacon Biscuits

With house-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

HOUSE-MADE SAUSAGES

Smoked Pork

With house-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

Grilled Asparagus

With house-made, local, local, local, local
sourdough bread, Maplebrook Farm
Cheese Co. cheddar cheese, balsamic
glaze

DESSERT OF THE DAY

Bourbon Pecan Pie

Cookies-and-Cream Cheesecake

\$5





Pauline's Café

1834 Shelburne Road, North Burlington, 852-1081

\$15 LUNCH

DELI SANDWICH

Vegetarian Selection
Cape of May and vegetable pickle relish

**Chocolate-Cocoanut
Pot de Crème**

DELI SALAD

**Pumpkin, Apple and
Cabbage Waldorf**

**LeMans Pot Roast Pastured
Pork Chop**

With house vegetable
bread pudding and sage jam

DESSERT (SEE OUR MENU)

\$15 DINNER

APPETIZER

**Pumpkin, Apple and Cabbage
Waldorf**

ENTREE

LeMans Pot Roast Pork Chop
With house-vegetable bread pudding
and maple jam

DESSERT (SEE OUR MENU)

\$25 DINNER

DELI SANDWICH

Wild Mushroom Toast

Roast Striped Bass
With coffee-sage pork belly and
sage vegetable slaw

DELI SALAD

Vegetarian options available

Wild Vegetable Pickle

Sage Gnocchi

DESSERT (SEE OUR MENU)

**LeMans Bourbon-Pecan
Ice Cream and Crêpe**

**Chocolate-Cocoanut
Pot de Crème (vegetarian)**

Sorbet Selection

SIGNATURE COCKTAIL

The Vermont Gristle - \$7
Made with Vermont Whole Yields
from Vermont Spirits, with
cucumber and basil



Trader Duke's

1117 Whitehall Road, South Burlington, 860-7322

APPETIZER OPTIONS

Grilled Lobster-Pumpkin Risotto Cake
Served with a roasted red-pepper-and-broccoli relish

Signature Negroni

Martini-sage Negroni layered with fresh macerated and
vine-ripened tomatoes, then finished with maple-balsamic reduction

SNACK OPTIONS

Honey-Ginger Poached Salmon

With house macerated and steamed vegetables

Minty Kaniol Farms Chicken Pot Pie

Roasted-Garlic Encrusted Fish

Garden-roasted tomato in sofrito,
served with a tomato and portobello slaw

DESSERT

Homemade Key Lime Pie
With a Double Time cookie crust

\$25



The Windjammer Restaurant and Upper Deck Pub

3074 Whitehall Road, South Burlington, 860-6345

APPETIZER OF THE DAY

Vermont Cheese Bruschetta
Housemade walnut pesto with
Vermont Brie and Cheese Creamery
cheese. Balsamic drizzle, organic
tomato relish and toasted pine nuts
on grilled crostini

Oysters on the Half Shell
Two fresh oysters served on the
half shell with sides of bruschetta-
battered shrimp and Champagne
mushroom (or lobster dory)

**Artisan Cheese &
Butcher Board**

Assortment of local and
national cheese house-cured
meats and charcuterie from a
butcher selection
(charges daily 3 selections)

ENTREE OPTIONS

Selected items included

Pork Rib Eye on Potatoes
Prime grade local pork rib
eye pepper-crusted and grilled
with tangy whiskey vinegar soy
Gorgonzola cream sauce

Panoramic Salmon

Atlantic salmon wrapped in pulled
pork on a house-made potato
crispy and finished with organic
tomato relish and cheese

Risotto Steak

House-cut and grilled steaks
(also known as the house major
steak) served over a creamy sweet
potato risotto and finished with an
Italian calzone dressing

Vermont Keville

Vermont Fresh Pasta Company
meat-free and meat-containing
with sage pesto and roasted
Asparagus two ways, crusted
potatoes and shaved Vermont
Parsnips Bruschetta Tilet cheese

DESSERT OPTIONS

Ice Cream Trio

Baked Chocolate

Kahlua Mousse

\$25 - (\$5 PER HOUR PARKING)



Wooden Spoon Bistro

1120 Whitehall Road, South Burlington, 860-3074

Closed Sunday

APPETIZER OPTIONS

Steamed Artichoke
With terracotta crust

Spring Garlic Soup
With chutney and apples

Wings

Choice of hot, medium or
house dry rub

Lobster-and-Corn Fritter
With tomato-mango marinade

Cheese Salad

ENTREE OPTIONS

Loach Bolognese
Housemade fresh pasta, garlic, touch
of cream

Pan-Roasted Salmon

Lebanese tomato, pea sauce,
roasted potatoes

High-Grass Burger

Lettuce, tomato, red onion pickle,
hand-cut fries, traffic shed

Wild Fish & Chips

Blue-crusted wild fish, hand-cut
fries, truffled mushrooms, scallions

Mashed Tofu

Soylent vegetables and sweet
potatoes

DESSERT OPTIONS

Flourless Chocolate Cake
With Berries

Cheesecake of the Day

\$15

Wooden Spoon Bistro



APRIL 26-MAY 5

SOUTH BURLINGTON



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 Facebook and
 mention us in
 your post!



Our House Bistro

36 Main Street, Winooski, 877-1884

\$10 LUNCH SPECIAL

ENTREE OPTIONS

BBQ Pork Mac
 Pulled pork, red onion
 and barbecue sauce
 with cheddar
 cheese. Topped with
 fried onion strings.

Cheese Mac
 Tomatoes, basil and
 mozzarella.

Our House Mac
 Steak

An 8 ounce steak of
 pork and cheese with
 your choice of either
 tomato-basil soup or
 half size house salad.

DESSERT OPTIONS

Deep-Diced PB&J

Vermont Mud Pie

Chocolate

Lava Cake

Twisted

Strawberry Trifle

\$25 DINNER

APPETIZER

Fritters

Dakota, fried toaster
 oil fritters, served with
 remoulade sauce.

Spinach-

Artichoke Dip

Served hot on a cast
 iron skillet with grilled
 bread.

ENTREE OPTIONS

Grilled

Colonnade Salad

Natty New

England

Mac-and-Cheese

Cheddar cheese,
 cheddar cheese, apple
 and caramelized
 onions. Drizzled with
 maple syrup.

Buffalo Chicken

Mac-and-Cheese

Cheddar, onion,
 tomatoes, Buffalo-
 cheese sauce and blue
 cheese, topped with a
 Buffalo chicken wing.

Twisted

Strawberry Trifle

Vermont Mud Pie

\$35 DINNER

APPETIZER

Our House

Mussels

Irish Egg Rolls

Corried beef,
 sauerkraut and
 Swiss cheese stuffed in
 wrappers, fried and
 served with
 remoulade sauce.

ENTREE OPTIONS

Grilled Steak Tips

Lobster Mac-

and-Cheese

Twisted

Strawberry Trifle

Vermont Mud Pie

DESSERT OPTIONS

Twisted

Strawberry Trifle

Vermont Mud Pie

DESSERT OPTIONS

Twisted

Strawberry Trifle

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Twisted

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Vermont Mud Pie

DESSERT OPTIONS

Twisted

Strawberry Trifle

Vermont Mud Pie

Peking Duck House

75 West Court Street, Winooski, 858-9475

\$10 LUNCH SPECIAL

Vegetable Soup

Wonton Soup

Hot and Sour Soup

Egg Drop Soup

APPETIZER

Peking Fried

Chicken Wings

Four pieces

Crab Scungion

Four pieces

Beef Teriyaki

One piece

Chicken Teriyaki

One piece

Vegetable Roll

One piece

Spring Roll

One piece

ENTREE OPTIONS

General Tso's

Chicken

Chicken, chili and
 sauce, deep-fried
 until crispy and cooked
 with hot pepper sauce.

House Special

Le Mein

ENTREE OPTIONS

General Tso's

Chicken

Chicken, chili and
 sauce, deep-fried
 until crispy and cooked
 with hot pepper sauce.

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House Special

Le Mein

ENTREE OPTIONS

General Tso's

Chicken

Chicken, chili and
 sauce, deep-fried
 until crispy and cooked
 with hot pepper sauce.

\$10 LUNCH SPECIAL

Shrimp Chicken

Chicken, shrimp and
 sauce, served with
 spicy brown sauce.

Chicken with

Broccoli

House Special

Chicken

Chicken, shrimp and
 sauce, served with
 spicy brown sauce.

House Special

Chicken

Chicken, shrimp and
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 spicy brown sauce.

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House Special

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Chicken, shrimp and
 sauce, served with
 spicy brown sauce.

\$10 LUNCH SPECIAL

Shrimp Chicken

Chicken, shrimp and
 sauce, served with
 spicy brown sauce.

Chicken with

Broccoli

House Special

Chicken

Chicken, shrimp and
 sauce, served with
 spicy brown sauce.

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House Special

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Chicken, shrimp and
 sauce, served with
 spicy brown sauce.

House Special

Chicken

DFV WINES
FAMILY FUSED SINCE 1994



Delicate Family Vineyards is proud to be the official wine sponsor of Vermont Restaurant Week.

When you are out enjoying one of these great red wines we hope you'll choose to try one of our wines.



The Belted Cow Bistro

4 Park Street, Essex Junction 266-0883

Closed Sunday and Monday

APPETIZER OPTIONS

Roasted Beets, Endive and Arugula Salad

Hearts of Romanesco Caesar Salad

Iceberg Blue

Potato of Asparagus Soup

Smoked Chicken Wings

Beef Meatballs

Red Hen Baking Company

Grilled Tofu

With roasted eggplants, caramelized onions and blue cheese dressing +\$3
With smoked pork, pickled onions and cheddar dressing +\$3

Grilled Flatbread

With duck confit, Vermont blue cheese, baby arugula and black figs +\$3



ENTREE OPTIONS

Smoked Hot Chicken Sandwich

Barbecued Half Chicken
(please reserve in advance)

Smoked Double Pork Chop

With cheese potatoes, Brussels sprouts and egg yolk

Beef Meatball Stroganoff

Daily Market Fish/Shellfish Preparation

Asparagus-and-Roasted-Mushroom Risotto

All-Natural Roasted Chicken Breast

With roasted garlic, olive scented potatoes and asparagus +\$15

Smoked BBQ Square Ribs

With tomato sauce +\$30
(please reserve in advance)

DESSERT OPTIONS

Vanilla Caramel

Banana Cream Pudding
Chocolate Brownie Sundae

\$25



Istanbul Kebab House

30 Kellogg Road, Essex Junction 857-4061

Full descriptions and suggested wine pairings include in online menu.

\$\$\$ LUNCH SPECIAL

Served with Turkish rice and homemade Apple-Mustard
Salad for dessert

SMALLER OPTIONS

Kebab Wraps

Döner Wrap

Chicken Shish Wrap

Adana Wrap

Homemade Falafel Wrap

\$\$\$ DINNER

APPETIZER OPTIONS

Stuffed Grape Leaves

Baba Ghanoush

Hummus

Belgian Croque-Monsieur

ENTREE OPTIONS

Beef and Turb Shish Kebab

Chicken and Halloumi

Chicken Shish Kebab

Grilled Salmon Wrapped in Grape Leaves

Lamb Shish Kebab

Mixed Vegetable Güveç

Vegetable Stuffed Eggplant

DESSERT OPTIONS

All desserts are made with Turkish Coffee

Apple-Mustard Baklava

Turkish Rice Pudding

Almond Pudding

VEGETARIAN OPTIONS

The Vermont Gristle - \$7
Made with Vermont White Veal from Vermont Springs with mushroom and bean



Fields Restaurant

30 Route 15, Jericho, 889-3235

APPETIZER OPTIONS

Chopped Kale Salad

Maple-bacon Pine Cheese tort, pickled shallots, roasted red pepper, marinated olives and Greek vinaigrette

New England Seafood Chowder

Lebanese dill, dill, potatoes and crisp onion

Northern White Bean Hummus

With lentils, cucumber, marinated olives, Maple-bacon Pine Cheese tort and crisp onion

ENTREE OPTIONS

Swiss-Chicken-Battered Haddock

With lentils and crisp onion, house citrus salad and lemon-coriander sauce

Chipotle-and-Citrus-Braised Pork Tacos

In fresh Vermont tortillas, with green de garlic, avocado, corn and onion and bean

Mae-and-Cheese Skillet

With lentils, pasta and tomato dill, crisp onion and a corn-egg cheddar sauce

DESSERT OPTIONS

Choice of Dessert From Our Dessert Case

\$25



ESSEX JUNCTION RESTAURANT



APRIL 29-MAY 5

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17

Istanbul Kebab House
Authentic Turkish & Mediterranean Cuisine

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TASTES!



Tag your
favorite and
best Vermont
place with
#vtrw



Like us on
Facebook and
mention us in
your post!



Mexicali Grill & Cantina

26 Walnut Street, Maple Tree Place Williston, 857-8408

\$10 LUNCH SPECIAL

Choose one signature and/or lunch entrée or one entrée and one dessert from the full lunch menu.

\$25 DINNER

Includes a House Margarita (\$20 without Margarita)

APPETIZER OFFERS

Fresh Avocado Fries
Slice of avocado battered and fried to a golden brown. Served with spicy hot ranch.

Chicken Tortilla Soup

ENTREE OFFERS

Vermont Cheddar and Spinach Tostitos
Fresh warm tostitos filled with spinach and Cheddar, baked and topped with tomato sauce. Served with Mexican rice and black beans.

Chicken Avocado Burrito
A whole wheat tortilla filled with grilled chicken, avocado, beans, and cheese, topped with lettuce and Monterey cheese. Topped with a creamy cilantro lime sauce. Served with Mexican rice and refried beans.

Chiliques

Tortilla chips seasoned in salsa verde, tomato sauce, Monterey cheese, onions, cilantro and more cream. Topped with grilled chicken and onions. Served with your choice of sides.

DESSERT OFFERS

Maple-Bacon Fried Ice Cream
Maple ice cream, created in our own kitchen, topped with maple syrup, fresh fruit, and a dusting of brown sugar. Served with your choice of sides.

Blueberry Xango

A flour tortilla filled with fresh blueberries, chocolate filling. Deep fried and served with vanilla ice cream.



Texas Roadhouse

225 Sutherland Corporate Center Williston, 268-1110

APPETIZER OFFERS

Fried Pickles
Basket of pickles, chips, hand battered and golden fried.

Cheese Fries
Our signature hand-battered, golden-fried onion.

Grilled Shrimp
Shrimp of choice, seasoned to perfection and drizzled with house-made lemon butter.

ENTREE OFFERS

Each entrée is served with your choice of two sides from scratch side menu.

Twelve-Ounce Fort Worth Rib Eye

Barbecue Chicken and Rice Combo

Six-Ounce Dallas Filet

DESSERT OFFERS

Big O Brownie

Granny's Apple Classic

\$25



Shipyard Brewing is excited to be on board as official beer sponsor for this year's Vermont Restaurant Week. Beer is as versatile as it is diverse, providing both complementary and contrasting experiences when paired with food. Get out to one of the restaurants or events during the week and enjoy a Shipyard.

Thanks Vermont!



Three Tomatoes Trattoria

Maple Tree Place, 182 Barnwood Street, Williston 857-2290

\$8 LUNCH SPECIAL

Signature Thin-Crust Pizza
With local toppings

Caprese Sandwich
Tomato, fresh mozzarella, basil, balsamic, bread, hand made and cheese of choice.

\$25 DINNER

APPETIZER OFFERS

Crispy Ricotta Assemblé
Local beef, Vermont past cheese, margarine.

Caprese Salad
Tomato, fresh mozzarella, basil, olive oil.

ENTREE OFFERS

Grecchia-Gio Pasta Primavera
Ear-shaped pasta, cream, spinach, white wine, cheese, sage.
Beef Braciola
Braised flank, onion, green and herb stuffing, potatoes, arugula.





Hinesburg Public House

30316 Route 150 Hinesburg 402-6530

FOODS

Soft Pretzels

Made from scratch daily
Served with sea salt and served
with housemade maple-Dijon
mustard

Porch Fingers

Creamed-oregano, locally sourced
porch fingers, served with marinated
cabbage and a classic housemade
tartar sauce

SOUP AND SALAD

Spinach-and-Apple Salad

Baby spinach mixed with juiced
Macintosh apples, Vermont Scallops
& Cure bacon, sliced red onion and
dried cranberries. Tossed in our
maple vinaigrette and topped with
sautéed seeds

Soup du Jour

Made from scratch with locally
sourced ingredients



ENTREE OPTIONS

Millhouse Mac & Cheese
Shell pasta, sautéed with a
variety of Vermont cheeses,
pickled jalapeños and Vermont
Scallops & Cure bacon, topped with
bread crumbs, then baked until
golden brown. No jalapeños,
no-bean no problem.

Harvest Plate

Three vegetable choices with the
harvest of the season and the daily
availability of locally
sourced produce

The Daily Steak

Certified naturally grown,
100 percent grass-fed Lardine
Angus beef from our neighbors at
Green Backs Farm, served with a
locally sourced daily vegetable and
local pork loin points

495

The Kitchen Table Bistro

1940 West Main Street, Richmond, 434-6696

Menu changes daily based on seasonal products. Below are a few choices from
last year's Vermont Restaurant Week menu. Closed Sunday and Monday

The menu below is a sample.

SMALL PLATES

House-Smoked Vermont

Pork Jowl Toast
With grilled orange and chutney

Fiddlehead and Mazon's

Asparagus Salad
With dried cranberries and
creamy maple-mustard dressing

Vermont Steak Tartare

With crisp potatoes,
sautéed pickles and tiny
Half Pint Farm greens

LARGE PLATES

Maple-Roasted Pine Cheese

Ricotta Gnocchi
With sautéed mushrooms,
stump peas and tiny bread

Grilled Vermont Steak Frites

With grilled red onions and
tartar sauce

Braised LePétite River

Angus Farm Short Rib
With grilled potatoes, Mazon's
asparagus, roasted beets and herbs

SWEET PLATES

Caramel Cake

With honey-soaked cream and
chocolate curls

Frozen Lime Mousse

With Mazon's summer strawberry
sauce and dried strawberries

Bittersweet

Chocolate Pudding
With vanilla cream and sautéed
chocolate cranberries

495



Sonoma Station

59 Bridge Street, Richmond 404-6640

Closed Sunday, Monday and Tuesday

APPETIZER OPTIONS

Whole-Lard Cider-Salt

Potato and Chive Croquettes

Swissback Tempura Fish Taco

SERIES OF TACOS

Black Bean Barrioli and Ashioto Tempura Shrimp

Sautéed black beans and Chiles de Ancho (smoked), grilled pineapple,
baby spinach and roasted jalapeño sauce
(Also available as vegetarian option without shrimp)

Lavender-and-Black-Pepper-Crusted Ahi Tuna

Marinated potato, green beans and Bareburger Honey Lager beer-braised beans

Locally Farmed, Grilled Pork Loin

Grilled roasted potatoes, pork belly baby squash and black currant reduction

DESSERT

One choice from our full dessert menu

495



Toscano Café Bistro

27 Bridge Street, Richmond 434-3648

Closed Monday

APPETIZER OPTIONS

Creamy Potato-Garlic Soup

Roasted Beet Carpaccio

With crushed black pepper,
baby scallions, feta and
extra-virgin olive oil

Bruschetta

With arugula and
cherry tomatoes

SALAD

Petite Mexican Salad

With choice of herb vinaigrette,
creaming dill or oil-and-vinegar

ENTREE OPTIONS

Prosciutto-Wrapped

Chicken Breast

With braised fiddlehead, spring-
green risotto, local fiddlehead and
Marsala-pine sauce

Triple-Mushroom Bontio

Crispy chicken and pork tenderloin
with roasted garlic, fresh sage cream,
fresh cavatelli, roasted pine nuts and
shaved Parmigiano-Reggiano

Vermont Maple-Braised

Pork Loin

With apple-red-onion chutney,
pasta-mashed potatoes and maple-
braised Brussels sprouts

Fish du Jour

Daily presentation

DESSERT OPTIONS

Cappuccino-Chocolate

Mousse

Creme Brûlée

Maple Bread Pudding

Raspberries-Organic

Coffee or Choice of Tea

495



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Barkeaters Restaurant

97 Fida Road Shelburne, 548-2590

Closed Monday

\$\$\$ LUNCH SPECIAL

**Beef, Mushroom
& Swiss Burger**
With fries

Mild Roast Beef Floet

\$\$\$ DINNER

APPETIZER & DRINK

Mussels
PEL mussels located in Vermont
better, garlic, lemon and white wine
served with grilled baguette

Spiry Veggie Entree
Assorted fresh vegetables, egg,
pasta, citrus, tomato and cheese
with sweet chili dipping sauce

Cheese Salad
Crispily tossed, croutons,
shaved Parmesan, house-made
garlic red dressing on top!

ENTREE & DRINK

Back Lobster Fettuccine
Sweet lobster meat and rock shrimp
in butter, chicken, lemon, cream,
parsley and Parmesan
over fettuccine

**Grilled Pork Tenderloin
With Quinoa and
Dried Fruit Gastric**
Marinated, grilled pork tenderloin,
served atop a salad of quinoa,
baby spinach, toasted almonds,
dried apricots, cranberries and
cherries. Finished with a reduction
of port and dried fruit.

**Green-Roasted Stuffed
Chicken With Mushroom-
Beacon-and-Bourbon Sauce**
With Gorgonzola mash
and vegetables

DESSERT OPTIONS

Apple Pie à la Mode
Brownie Sundae



La Villa Bistro & Pizzeria

2002 Shelburne Road, Shelburne, 548-5436

Gluten-free substitutions can be made in most cases. Wine pairings from our
shop next door, *Evolution Wine & Provisions*, is recommended.

APPETIZER OPTIONS

Bitterroot Squash Soup
With Vermont honey and apple

Greek Spinach Salad
With feta, cherry tomatoes and
Vermont Butter & Cheese Creamery
Braised-Bacon-cranberry dressing

Baked Fries

Wagyu oil, salt, parmesan with
sage and cheese

ENTREE & DRINK

Soft Cod Confit
With roasted bread crumbs over
house-made squid-ink pasta

**Misty Knoll Farms
Chicken Bitterbroot**
Over roasted-garlic mashed potatoes
with sautéed spinach

Porchetta
Over Gorgonzola polenta
**Roasted Zucchini-and-
Eggplant Lasagna**

DESSERT OPTIONS

Thimble
With Vermont Butter & Cheese
Creamery mascarpone
Chocolate Obsession Torte
Made with local egg and
Chilled butter

\$\$\$



Café Shelburne

5573 Shelburne Road, Shelburne, 548-3693

Closed Sunday and Monday

APPETIZER OPTIONS

Broccoli Soup With Wild Rice

Warm Dark Tender Salad
With quail egg, cranberry and balsamic vinaigrette over a bouquet of squash,
olive oil and balsamic vinaigrette

Bitterroot Squash Ravioli
With most vegetable ratatouille and Vermont goat cheese-based sauce

ENTREE OPTIONS

Filet of Cod
Crisped with herbs, almonds, bread crumbs and olive oil,
with roasted golden beets and Bitterbroot sauce

Cod on Vin
Over house-made fettuccine with mushrooms, leeks and parmesan

Vermont Farm-Raised, Roasted Quail
With sautéed asparagus and quail sauce

Beef Confit
With garlic bees, vegetables, potato gratin and duck white-wine sauce

DESSERT OPTIONS

Choice of Any Dessert on Regular Menu

\$\$\$

Café Shelburne

Starry Night Café

5371 Route 7, Ferrisburgh, 547-8250

Menu subject to change due to seasonality of ingredients
Closed Monday and Tuesday

APPETIZER OPTIONS

Smoked Spiced Chicken Skewer
With roasted potato-garlic-chive sauce

Roasted Beet Salad
With shaved fennel, sautéed leeks, Gruyère Mountain Blue cheese,
roasted potato and maple-vinegar vinaigrette

ENTREE OPTIONS

Citrus-Herb Grilled Misty Knoll Farms Chicken Breast
With truffle mashed potatoes, wilted greens and apricot-pineapple

Bitterroot Gnocchi
With shaved asparagus, sautéed Swiss chard, Gruyère Mountain Creamery
and local tomato risotto

DESSERT OPTIONS

Carrot Cake
With local maple, cream-cheese frosting

Orange-Lavender Orange Brûlée
With maple-shelfbread cookie

\$\$\$





Tourterelle

3629 Ethan Allen Highway, New Haven, 483 6836

Wine pairings available for additional cost. Closed Monday and Tuesday

APPETIZER OPTIONS

Tourterelle Salad
Asparagus, mushrooms, poached prawns,
cucumber and Vermont goat
cheese in balsamic vinaigrette

Sorpe du Jour

Seasonal Salmon
Cured salmon over angel hair pasta,
marinated red onion, capers and capers

Chicken Cripes

Crisp fried with chicken sausage,
peas, rice and sautéed tomato

ENTREE OPTIONS

Chicken Risotto Steak
Grilled skirt steak, brown butter
sauce with garlic roasted potatoes
and sautéed tomato in a shallow
cream sauce

Caballito de Pasañol
Macedonia caper, enoki cod with
grilled asparagus and Provencal
tomatoes in a caper sauce

Delice Vegetarien
Grilled lentil aspic, portobello
mushrooms and local mushrooms
with red pepper coulis

CURRENT OPTIONS

**Strawberry and
Rhubarb Celer**
Served with homemade ice cream

Chocolate Parfait
With vanilla ice cream

Gâteau Breton
With sautéed caramel sauce

WINTER COCKTAILS

The Vermont Gimlet - 47
Made with Vermont White Thistle
from Vermont Spirits, with
mandarin and lime

435

Tourterelle

3 Squares Café

321 Main Street Vergennes 877-2732

435 CASH NEW

APPETIZER OPTIONS

Greville
With onion and cucumber
Roasted Cauliflower Soup
With roasted potatoes and onion
couscous

**Trinitario and Alito-Graze-
Seared Yellowfin Tuna**
With extra sauce

Chicken Enchilada
With pumpkin seeds and
queso fresco

Field Greens
With goat cheese, extra hot butter
and vanilla Key lime vinaigrette

ENTREE OPTIONS

Crisis-Crusted Snapper
With potatoes, mushroom
and tomatoes

Salt-and-Pepper Prawns
With chocolate, chiles, almonds
and rice

Red Mole Turkey Stew
With beans

Roasted Short Rib
With mushroom and wine and onion,
and panna cotta

Chocolate Fettuccine
With mushroom, rapini and
potatoes

Grilled Lamb
With lemon chocolate sauce,
poached apples and quinoa

DESSERT OPTIONS

Trinitario Flan
With crisp potatoes and mushrooms

Maple Stuffed Chocolate
Toss of brown butter

Citrus Tart With Cheese Crust



**3
Squares Café**

Antidote

250 Green Street, Vergennes 877-2355

Full descriptions on table menu. Closed Sunday and Monday

425 PRESCRIPTION #1

DRINK MENU

**Your Choice of Any Three
Artisanal Vermont Cheeses
or House Characterize**

ENTREE MENU

Peck Belly Tacos
**Spicy Grilled Asparagus and
Pickled Shrimp Tacos**

425 PRESCRIPTION #2

APPETIZER

Basil-Ale Mussels
Hop-Stoked Pork Platter

425 PRESCRIPTION #3

APPETIZER

Cheese Salad
Dorset Bacon 1/4 Pounder
**Grilled Ayer Farms
Lamb Burger**

Tree Huggers' Dirt Worshipper

Wild rice, pasture corn, roots and
pumpkin seed, maple butter topped
with baby arugula, roasted

435 PRESCRIPTION

ENTREE

Seasonal Green Salad
Spring Pasta di Mare
Pasta served with shrimp,
cucumber, tomato and capers

DESSERT OPTIONS

Three Leches Cake
Maple Cheese Brûlée
Cherry's Chocolate Silk



Two Brothers Tavern

85 Main Street, Middlebury 860-6000

Menu also available downstairs at Two Brothers Lounge & Stage

435 DINNER

APPETIZER OPTIONS

Side Field Greens Salad
Side Caesar Salad
Cup Cheddar-Ale Soup

ENTREE OPTIONS

Vegetable-Ginger Stir Fry
Baked Mac-and-Cheese
Shepherd's Pie

DESSERT OPTIONS

**Strawford Organic
Creamery Ice Cream**
Chocolate-Pudding Brownie
**with Strawford Organic
Creamery Ice Cream**

ENTREE OPTIONS

Cheese Brûlée
Chocolate Porter Cake
Chocolate-Pudding Brownie
**with Strawford Organic Creamery
Ice Cream**
Cherry Brûlée
Chocolate Tart



425 DINNER

APPETIZER OPTIONS

Side Field Greens Salad
Side Caesar Salad
Cup Cheddar-Ale Soup

ENTREE OPTIONS

**Calamari with
Sweet Chili Sauce**
**Santa Fe Tortellini with
Vermont Blackened Chicken**
Can be vegetarian

DESSERT OPTIONS

**Grilled, Sustainable
Pork Island Salmon**
Vermont Pumpkin Cheesecake
and Caramelized Onion Ratatouille
with Herb Cream Sauce

DESSERT OPTIONS

Chocolate Porter Cake
Chocolate-Pudding Brownie
**with Strawford Organic Creamery
Ice Cream**
Cherry Brûlée
Chocolate Tart



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Café Provence

11 Center Street, Brandon, 547-9567

\$10 LUNCH SPECIAL

AFTERNOON

Cup of Soup or Cheddar

DINNER OPTIONS

This Tomato Pie

With caramelized onions,
 basil, pasta. Also Lodge Farm
 goat cheese and mozzarella cheese

Seared Crispe Provencale

Over melted spinach and
 tomato-saffron sauce

Steak Frites

Grilled steak with red wine sauce,
 au jus d'herbe. French fries and
 potato salad

DESSERT OPTIONS

Baked Alaska

With berry sorbet and
 cream Anglaise



\$35 DINNER

APPETIZERS OR FIRSTS

Red Beet Napoleón

Duck-Leg Confit and
 Red-onion Cabbage Tartlet

Curried Calamari on

Forbidden Rice

ENTREE OPTIONS

Skimping Provencale

Over egg-frit omelette with herbaceous
 lobster sauce

Chicken à Carbon Bleu

With garlic-braised potatoes
 and lemon-butter sauce

Baked Barley Risotto

Wrapped in potato with pasta
 cream sauce

Curried Lamb Steak

With root vegetables and
 potato clafoutis

DESSERT OPTIONS

Stuffed Crispe

With orange-strawberry cream
 and chocolate sauce

Baked Alaska

With berry sorbet and
 cream Anglaise



Table 24

24 Wilson Street, Rutland, 775-6424

Closed Sunday

APPETIZER OPTIONS

Argentine Salad

House-smoked Salmon

Wood-fired Asparagus Duo

ENTREE OPTIONS

Beefsteak

With olives, tomatoes, onion, onion and garlic

Wood-fired Pork Loin

With roasted corn, mushrooms, shaddock, green beans and tarragon

Pan-roasted Cod

Fried potato, asparagus and olive bruschetta

DESSERT OPTIONS

Vanilla Bean Crème Brûlée

Chocolate Chip Cookie Sundae, Local Cheese

HOUSECURE COCKTAIL

The Vermont Gristle - \$7

Made with Vermont White Vodka from Vermont Spirits,
 with raspberry and basil

\$35

TABLE 24



The Red Clover Inn & Restaurant

7 Woodward Drive, Mendon, 775-2250

Closed Tuesday and Wednesday

FIRST COURSE

Portuguese-Style Escalope

Simmered in a pan with butter-broth white wine
 sauce with grilled vegetables

SECOND COURSE

Pan-Seared Turbot Major Steak

With red wine demi, olive, creamed potatoes,
 portwine-garlic and tomato risotto

THIRD COURSE

House Special Cheese Brûlée

Flavored with vanilla bean and blood orange

FEATURED COCKTAIL

Vermont Cosmos - \$10

With Vermont White Vodka, Triple Sec, cranberry and lime juice

\$35

The Red Clover Inn
 Restaurant & Tavern



On the Rocks Lounge

2241 Killington Road, Killington, 422-7627

\$15 HAPPY MENU

Chef will choose three featured items each night

Below are a few samples

Oyster Race

With house-made-bacon and mushroom bread crumb

Strawberry Bruschetta

With house-made

Rare Hot Scallop

Lightly fried U-35 and tops, tossed in Buffalo blue cheese sauce

Cider-Braised Fole Guss

With house-made Gravy South apple

Chipotle-Marinated Grilled Shrimp

Over macaroni salad

Deep-Fried Brussels Sprouts

With house-made soy dressing





The Lyme Inn

1 Market Street, Lyme, NH, 603-936-6034

Closed Monday and Tuesday

APPETIZER OPTIONS

**Soup du Jour, Iceberg Wedge, Mixed Greens,
Tomato and Avocado Salad**

ENTREE OPTIONS

**Grilled Northeast Family Farms Pork Tenderloin
Lyme Inn Fresh-Ground Burger With French Fries**

**Organic, Pan-Broasted or
Fried Half Chicken With Sage Pan Jus
Classic Fish and Chips**

DESSERT OPTIONS

Sticky Toffee Pudding
Served hot, with fresh whipped cream

Cranberry-Apple Crisp
With gustafson streusel and vanilla ice cream

Kentucky Race Pie
Chocolate-chips, toasted coconut and pecans with vanilla ice cream

435

THE LYME INN



The Quechee Club

2050 Main Street, Quechee, VT 05301

Open Thursday, Friday and Saturday

APPETIZER OPTIONS

The Wedge
Bibb lettuce, pickled onion, triple-honey-pepper bacon and
housemade blue cheese dressing

HOUSELINE SALAD

With housemade Caesar dressing, cheddar cheese, Parmesan and strawberries

ENTREE OPTIONS

Grilled Salmon
Over organic-soba noodles, with tomato-ginger broth

LOCAL BOLOGNESE

Roble Farm pork and beef, tomato, local cream and oregano

RISOTTO

With grilled vegetables and herbs oil

DESSERT OPTIONS

Cannoli
With chocolate mascarpone and crushed peanut butter

Vanilla Cheesecake
With raspberry sauce

435

THE QUECHEE CLUB

Quechee's Finest Fine Dining Restaurant



Simon Pearce Restaurant

1768-Quechee Main Street, Quechee, VT 05301

Subject to change depending on seasonal availability

APPETIZER OPTIONS

Vermont Cheddar Soup

Soup du Jour

Seasonal Greens
With herb vinaigrette

ENTREE OPTIONS

**Red-Glazed and Grilled
Portobello Tiram**

With braised shishito, roasted
beets, yellow bell pepper,
Vermont feta, stewed cranberry
sauce and celery-root puree

Herbespish-Crusted

Clam Chowder

With crispy leeks, herbs
marbled potatoes and balsamic
shallot reduction

Crisp Roasted Duckling

With haricots verts, Hasselback
potatoes and mango chutney sauce

SUPPER OPTIONS

White Chocolate

Mousse Cake

With raspberry sauce

Walnut Meringue

With strawberry sauce

SIGNATURE COCKTAIL

The Vermont Grintz - \$7

Made with Vermont White Vodka
from Vermont Spirits, with
sage-infused and basil

435

SIMON PEARCE



Tip Top Cafe

35 North Main Street, White River Junction, VT 05301

Closed Sunday and Monday

40 LUNCH

APPETIZER OPTIONS

Tomato-Basil Bruschetta

With pecorino Romano
and baby tomatoes

Corn-and-Tomato-Ham

Chowder

ENTREE

Fried Chicken Sandwich

Mac sauce and Avocado

\$25 DINNER

APPETIZER OPTIONS

Soup of the Day

Tomato-Basil Bruschetta

With pecorino Romano
and baby tomatoes

Flash-Grilled Caesar

With rocket, pecorino Romano

ENTREE OPTIONS

Also Goat (Potato and

Cauliflower Curry)

Tofu, edamame, fresh ginger,
broccoli rabe

Seasonal Pork and

Ginger Meat Leaf

With red wine demi, glaze and

a duo of roasted potatoes

DESSERT

Almond-Franzese

Bread Pudding

With caramel-vanilla sauce

Blue Moon Sorbet

SIGNATURE COCKTAIL

The Vermont Grintz - \$7

Made with Vermont White Vodka
from Vermont Spirits, with
sage-infused and basil

tiptopcafe

SEVEN BUS



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24

Lago Trattoria & Catering

95 Main Street, Newport 334-6222

Closed Sunday Menu changes daily based on seasonal products
Below are a few choices from last year's Vermont Restaurant Week menu

FIRST COURSE OPTIONS

Bruschetta

With Vermont cheese, Wisconsin apple, caramelized
and provolone & Prosciutto

Seafood Cake

A lightly seared cake of fresh scallops, halibut,
bread crumbs and local butter served with lemon tails

SECOND COURSE

Homemade Ravioli

Smoked chicken and mushroom-filled pasta in
wild mushroom cream sauce

THIRD COURSE OPTIONS

Steak au Poivre

Made with Black Angus steaks

Catch of the Day

The evening's fish special

\$15



East Side Restaurant & Pub

47 Landing Street, Newport 334-2340

#12 LUNCH SPECIAL

APPETIZER

Cup of French Onion Soup

LUNCHBOX OPTIONS

Cranberry Bomb
Chicken salad, cranberries and
Vermont cheddar baked over a lightly
toasted maize baguette

**Cold-Weather Coosaw
Chicken Salad**

Gorgonzola Steak Salad

DINNER

Mile-High Coconut Pie
Homemade coconut-cream pie gilded
high in a flaky pie crust, topped with
whipped cream and toasted coconut

Lemon Sour Cream Pie
Light and fluffy lemon and sour
cream in a graham-cracker crust,
topped with whipped cream and
drizzled with maple



Le Belvedere

190 Main Street, Newport 687-61476

Closed Monday and Tuesday

APPETIZER OPTIONS

Stuffed Ravi

Five pieces of ricotta and filled
stuffed ravi

Mushroom Bruschetta

Baste mushrooms with olive oil and
Gorgonzola cheese

Veal Marsala

Locally raised veal medallions in
Marsala sauce

Maple-Cashew Salad

Blended greens, roasted peppers
and sesame candied cashews and
cheddar cheese with maple-bacon
dressing

ENTREE OPTIONS

Lamb Shank

Chianti braised with mushrooms
vegetables in a red-wine demi-glace

Roasted Chicken

Roasted, lemon-piquet infused,
baste in butter with lemon-
asparagus sauce

Grilled Salmon

With edamame, wild arborio
basmati rice

Pork Tenderloin Medallions
Custard crusted, served with a
Trappistian pea sauce

Roasted Vegetables Risotto

DESSERT OPTIONS

Homemade Ice Cream

Homemade Gelato

Homemade Sorbet

Dessert du Jour

\$15



Positive Pie (Hardwick)

87 South Main Street, Hardwick 478-7124

APPETIZER OPTIONS

Potato Skin Salad

Crabmeat-Stuffed Mushrooms

Drunk-on-Shrimp Rush Pappas

DESSERT OPTIONS

Mocha & Chocolate Cake

Berry Trifle

**Maple Walnut
Bread Pudding**

SOUP OPTIONS

Wolverine's Outland Stout Braised Lamb Shank

With Moroccan couscous, kale and
apple-mint pesto

Vermont Highland Beef Medallion

Wrapped in Vermont Smoke &
Cure bacon and served with scallops
roasted potatoes and horseradish
beacon Brussels sprouts with
mushroom gravy

Sexy Meat Pizze

Bliss melt, stuffed pork dough
with a melted-Moose-bacon base,
chile-spice of mozzarella, olive
blossom and cheddar Boscane

\$15





The Parker Pie Co.

361 County Road, West Glover, VT 05666

Full dish descriptions available online. Closed Mondays

\$\$\$ LUNCH SPECIAL

Choice of any medium pizza

\$\$\$ DINNER

WEEKDAY VEGETARIAN SPECIALS

- NEK Nachos
- Nacho Grande
- Buffalo Chicken Nachos
- Nacho Frijoles
- Garden Salad
- Greek Salad
- Casser Salad
- Chicken Caesar
- Chef's Salad
- Baby Spinach Salad
- Dave's Special Salad
- Taco Salad

WEEKEND SPECIALS

- Veggie Queso
- Ment Lovers
- The Works

- NEK Garden Style
- Greek Style
- BBQ Chicken Pizza
- Buffalo Chicken Pizza
- Pizza Margherita
- Pizza Bianca
- The Green Mountain Special
- Scott's Revenge
- Nathan's Chicken Chipotle
- Handbook Diner
- The Dilla
- Melba Barbe



Ariel's Restaurant

25 Stone Road, Brookfield, VT 05601

Closed Mondays and Tuesdays

APPETIZER SPECIALS

Wild Leek and Potato Soup
Wild leek soup and potato dumplings

Three Oysters on the Half Shell
With pickled-camp-and-mustard-sauce and butter

Pot Tat Farm
Fest Cheese Souffle
With red wine, mushrooms, and baby greens with citrus-lime vinaigrette

WEEKLY SPECIALS

Grilled Hanger Steak with Smoked Sea Salt and Pistachio
With Spinach, Truffle, and balsamic sauce

Pan-Seared, Organic
Shedland Salmon Fillet
With spring dill, parsnip puree, pea shoots, and carrot-butter sauce

Wood-Oven-Roasted Vermont Porchetta
With rosemary and lemon, polenta, and green with house-smoked cheese
Vermont Ricotta Gnocchi with Spring Vegetables
With tomato, chardonnay, and Parmesan sauce

WEEKLY SPECIALS

Dark Chocolate and Salted Caramel Bar
Toasted Almond and Dried Cherry Semifreddo
Whisking sauce

\$\$\$

Ariel's Restaurant

The Foundry Pub & Grille

830 Jay Peak Road, Jay, VT 05854

APPETIZER SPECIALS

Grilled Quail Legs
Garlic thyme confit quail in maple, bourbon glaze, with apple slaw

Carrot-Ginger Soup
With apple, cinnamon, olive butter

INTERMEDIATE

Pan-Seared Salmon
Mashed green, pickled beets, cucumber, tomato, red onion, and maple-balsamic vinaigrette

WEEKLY SPECIALS

Lamb Stuffed Tortellini
Roasted lamb, tortellini, and balsamic vinaigrette, with wild-mushroom, sautéed, and sweet-pea puree

Beef-Fired Black Sea Bass
With mixed greens, seasonal succotash, and citrus vinaigrette

Vermont Vegetable Gratin
Roast potatoes, beets, braised fennel, leeks, roasted apple, Vermont Farmstead Cheese cheddar, and cornmeal, brown butter

WEEKLY SPECIALS

Beefsteak Frites
Maple Caramel Brûlée

\$\$\$

Foundry
BROOKFIELD

Positive Pie Tap & Grill

45-49 Main Street, Plainfield, VT 05668

Full dish descriptions available online

\$\$\$ DINNER LUNCH SPECIAL

WEEKLY SPECIALS

House Soup
Minestrone with chickpeas, kale, and pesto meat

WEEKLY SPECIALS

Cheese Salad
With house dressing, lemon, cucumber, and shaved Parmesan

Miso Salad
With fresh fennel, tomatoes, and house herb dressing (gluten-free, vegetarian)

\$\$\$ LUNCH SPECIAL

WEEKLY SPECIALS

Fried Brussels Sprouts
With brown butter (vegetarian)

WEEKLY SPECIALS

Pickle Plate
House pickled cucumbers, green beans, and beets (gluten-free, vegan)

WEEKLY SPECIALS

Housemade Bean Burger
Turkey Cran-Apple Sandwich

Beef Melt
Slow-roasted pork shoulder, house-pickled slaw, Dijon cream cheese, and fresh cheddar on house bun

\$\$\$ DINNER

WEEKLY SPECIALS

Fried Calamari
Ricotta and Almond-Stuffed Pickled Beets

WEEKLY SPECIALS

Pickle Plate
Chicken Skillet
Steak-and-Sweet-Potato Succotash (gluten-free)

WEEKLY SPECIALS

Housemade Ricotta and Spinach Tortellini
(vegetarian)

WEEKLY SPECIALS

Chocolate Baked Pie
Dill and Cheddar
Blood Orange-Rosemary Sauté



APRIL 29 - MAY 3

WEST GLOVER • JAY • BROOKFIELD • PLAINFIELD



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EVENTS
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25



Cornerstone Pub & Kitchen

47 North Main Street, Barre, 478-4121

Closed Sunday and Monday

APPETIZER OPTIOMS

Kale-Cranberry Salad
 Kale, dried cranberry, walnuts,
 Parmesan and a maple-bacon
 vinaigrette

Shrimp and Grits
 Shrimp ground grits, Vermont
 style with Gracious Village Cheese
 Company aged cheddar, butter
 poached shrimp, cherry tomatoes,
 cauliflower and Cajun lobster sauce

**Heirloom Tomato
 Consommé**
 Heirloom tomato consommé
 and crostini



CORNERSTONE
 PUB & KITCHEN

ENTREE OPTIOMS

New Zealand Rack of Lamb
 Grilled rack of lamb with sweet pea
 consommé, potatoes, summer squash
 and turned garlic sauce

Pan-Seared Sea Scallops
 Diner scallops with asparagus,
 potato, speck ham and
 Parmesan-cornstarch reduction

Quinoa Risotto
 Bok choy, vegetable quinoa, mushrooms,
 summer squash, sweet peas and
 tomato-egg broth

DESSERT OPTIOMS

Choice of Ice Cream
 Fresh Season's Honor in Whisked

Maple Crème Brûlée

435



Capitol Grounds Café

27 State Street, Montpelier 223-9300

\$\$\$ LUNCH SPECIAL

Choose a beverage, half sandwich and side combo
 or beverage and whole sandwich

SANDWICH OPTIOMS

Grilled Cheese With Apple
 Fed Hen Bakery Company's
 Mad River-Olean bread, grilled with
 Cabot cheddar, crisp apples and sharp
 honey-Dijon spread

Club Turkey

Fed Hen Bakery Company's
 Cypress Springs toast with salt,
 North Country Seneca-style turkey
 and aged-mild maple-mustard.
 Cabot cheddar, green onions and
 red onions

Prosciutto di Parma
 Fed Hen Bakery Company's
 fresh baked baguette with prosciutto,
 Maplebrook Fine Cheese's
 muenster, parmesan di Parma,
 fresh arugula, salt, cracked pepper
 and balsamic glaze

BEVERAGE OPTIOMS

16-ounce Hot or
 Iced Coffee or Tea

16-ounce Fresh-Squeezed
 Sparkling or Flat Lemonade

18-ounce Latte or Chai

SIDE OPTIOMS

Fresh Greens with Balsamic
 Vinaigrette

Cap of Soup du Jour

Cap of Greenfield Highland
 Beef or Veggie Chili

Quinoa Tabouleh Salad

Vermont Cookie Love Cookie



**CAPITOL
 GROUNDS**
 Café and Bakery



Hunger Mountain Coop Deli and Café

623 State Outlets Way, Montpelier, 223-8000

ON-DE DEMO

Choice of Breads

Options include braided buns, Minnesota Barbecue
 Fly-Rite White and Yellow Curry Add-ins such as onions,
 green onions and sweet cream corn extras.

Bag of Chips

Choice of Cookie From Our Bakery

Choice of Honey Tea

\$\$\$



J. Morgan's Steakhouse

190 State Street, Montpelier, 223-5222

This menu may change based on availability of product.

APPETIZER OPTIOMS

Vermont Salad

Mixed greens topped with Vermont
 Butter & Cheese Company goat
 cheese, strawberries, golden raisins,
 toasted pecans, cranberries, red
 onions and Vermont maple-
 balsamic vinaigrette

J. Morgan's Signature Salad

Crisp romaine, blue cheese
 crumbles, balsamic onions
 and cherry tomatoes with a
 balsamic vinaigrette

Loaded Potato Chips

Fred's Colonnnet

Entrée OptiOMS

Pappardelle and
 Wild Mushrooms

Wild egg pasta, with a blend of wild
 mushrooms, sautéed garlic, fresh
 herbs, a touch of white Parmesan
 cheese and white truffle oil. May also
 be served with roasted chicken

Filet and Caramelized Onions

On crown-cut Sirloin, seared and
 served with caramelized onions and
 blue-cheese sauce

Millionaires Cubes

Meat cubes, lump crab, shrimp,
 garlic, onions and fresh herbs
 Creamed and pan-seared, then
 served over a bed of squash with
 lemon-caper butter sauce

Tomato-Fennel Hashbrow

Served with a meat sauce with
 caramelized fennel, onion, tomato,
 basil and breadcrumbs

DESSERT OPTIOMS

J. Morgan's Whiskey Cake

Devil's Food Cheesecake

Tropical Passion

Ben & Jerry's soft-serve fruit and
 berries, drizzled with fruit sauce

435

J. MORGAN'S



Kismet

80 State Street, Montpelier, 05602-6646

Closed Monday and Tuesday

\$10 LUNCH SPECIAL

SOUP OF THE DAY

Miso

Fresh Pressed Juice

SOUP OF THE DAY

Daily Focaccia (Wednesday)

Classic Burger or Veggie Burger (Thursday)

Fish-and-Chips (Friday)

Classic Benedict (Saturday & Sunday)

\$25 DINNER

Happy hours or \$25 wine pairing available upon request

APPETIZER OF THE DAY

Moroccan Carrot Soup With spring-garlic oil

Beet Salad

With fried chickpeas, olive oil, and vinaigrette

House Pinot Plate

With sparkling wine, jelly

Kale Caesar Salad

ENTREE OPTIONS

Vegetarian Pottery

Filled with braised mushrooms, fresh cheese, thyme and onion

Roast Quail

With braised stuffing and glazed spring vegetables

Smoked Beef

For meat, searables and butter poetry

Poached Scallops

With beignets, lentils, watercress and lemon

DESSERT OPTIONS

Stauberry Panna Cotta

Saffron Risotto Cake

Maple Crème Brûlée

kismet

La Brioche

80 Main Street, Montpelier, 05602-6443

Closed Sunday

\$10 LUNCH SPECIAL

Come and enjoy the creative sandwiches, soups and desserts that our New England Culinary Institute B.A. students have created. Bakery-fresh fare changes daily.



APRIL 25-MAY 3

MONTPELIER

Positive Pie (Montpelier)

22 State Street, Montpelier 05602-0453

APPETIZER OPTIONS

Miso-Baked Caesar Salad, Tomato-Pepper Bisque, Roasted-Garlic-White-Rice Soup

1-1/2 ENTREE OPTIONS

Pan-Fried Zucchini Fritters

With onion, feta, and cherry tomato salad

Pan-Seared Scallops

With Napa cabbage, pork belly, warm fennel slaw, and cornmeal macarons

Grilled Antipasti

Grilled eggplant, grilled pepper, olives and capers, marinated and cherry tomatoes

1-1/2 ENTREE OPTIONS

Gnocchi and Ragout

With extra-virgin olive oil, chili, feta, garlic and Parmesan Reggiano

Peppercorn-Crusted Salmon

With caramelized beets, green beans and roasted tomato-mushroom

Chicken Macbella

Roasted chicken breast, olives, capers, pecans, orange polenta and green beans

DESSERT OPTIONS

Limoncello-Crème Brûlée, Tiramisu, Torta Cugares, Cannoli



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NECI on Main

194 Main Street, Montpelier 05602-0188

Lunch and dinner served Tuesday through Saturday

\$15 DÉJEUNER À LA FRANÇAISE LUNCH SPECIAL

SOUP OF THE DAY

Solid

Wholebeans, Single-Vegetable Soup

ENTREE OPTIONS

Promenade Double-Baked Ratatouille

Topped with soft-poached duck egg, grilled baguette and roasted pepper coulis

Pier du Jour

DESSERT

Cold Garamond
A shot of St. Germain
Sotto and a three-liters
mixed dessert

\$15 DÉJEUNER

Served at 115 Ave &
Lounge downstairs at
NECI on Main

ENTREE OF THE DAY

Artichoke Stuffed in Vegetables à la Grèce

Grilled Salmon With Spinach and Saffron

In a true Hollandaise sauce

Miso Pacifica

With steamed asparagus, our own miso and chickpeas

\$25 DINNER

APP OF THE DAY

French Onion Soup

Sau-dried Tomato and Chèvre Soufflé

Beet Carpaccio

ENTREE OPTIONS

Duck Breast à la Française

Over-Easy
Served with braised onion, some wine and rice

Fresh Salmon, Steamed Over Green Tea

Crab vegetable
jicama, porcine rice
sauce and red curry
coconut sauce

Headmade Open-Faced Ravitoll

Roasted vegetables,
wild-mushroom
sauce and
mushroom
coulis

Headmade Open-Faced Ravitoll

Roasted vegetables,
wild-mushroom
sauce and
mushroom
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Roasted vegetables,
wild-mushroom
sauce and
mushroom
coulis

ONE OF THE ELIGIBLE RESTAURANTS OF THE
NEW ENGLAND
CULINARY INSTITUTE

Salt

207 Barrs Street, Montpelier, 229 6678

Items may change due to availability of seasonal ingredients. Closed Monday

APPETIZER OPTIONS

Maple-glazed pork belly beans, a onion, apricot
 Roasted Jerusalem artichoke soup, spring peas,
 tahini crème fraîche

Sugarcane peas, mint, roasted radishes, housemade ricotta

ENTREE OPTIONS

Pastured veal ragout, ramp risotto, peas
 Muscles, squid, squid-ink spaghetti, taragon-and-
 pistachio d'angoulette beurre blanc
 Seared sea breams, herb dumplings, truffle oil,
 baby greens, shaved asparagus

VEGETARIAN/VEGAN OPTIONS

Flourless chocolate cake
 Bloomy-rind cheese
 Maple corn cake, fisherbait cress, whipped cream

\$5

salt

Three Penny Taproom

108 Main Street, Montpelier 229 6277

*Menu changes daily based on seasonal products,
 and guests can share any two items from the regular menu.*

SAMPLE DISHES

Roasted Spring Vegetables and Farmer's Cheese
 Chopped Chicken Liver and Dark Bread
 Carrot-Butternut Soup
 Spring Greens and Sheep-Milk Cheese
 Farro, Pickled Fennel and Greens
 Chorizo, White Beans and Fried Egg
 Creamed Mushrooms and Toast

\$5



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 WORLD HOW
 GREAT VERMONT
 TASTES!



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 your posts!



Sarducci's Restaurant and Bar

3 Main Street, Montpelier, 229-0029

No lunch on Sunday

140 LUNCH SPECIAL

SANDWICH OPTIONS

Includes soft shell of your choice

Spaghetti and Meatballs

White Wine Poached Sole*

With lemon caper sauce,
 grilled vegetable

Seared Scallop*

With scallop-shrimp-foam salad in
 an orange-saffron vinaigrette

Point of the Day

With french fries



\$25 DINNER

APPETIZER OPTIONS

Arugula and
 Gorgonzola Salad*

Blue-Corn-Crusted, Fried
 Oysters with Lemon Aioli

Tomato Bruschetta
 With Pesto Cheese

ENTREE OPTIONS

Grilled New York Strip*

With Parmesan mashed potatoes,
 broccoli, and red-wine-
 Gorgonzola sauce

Seared Jumbo Shrimp,
 Spinach and Tomatoes

With a truffle-mushroom cream
 sauce, oven-baked tomato

Vegetable Primavera
 Vegetarian entree with white-mush-
 room sauce over linguine

DESSERT OPTIONS

Key Lime Mousse*

Flourless Chocolate Cake*

Affogato*

*Gluten-free selections



Red Hen Bakery

661B Route 2, Middlebury, 229-6200

*In order to use only the freshest local produce in our soups and
 sandwiches, options will change daily. Below are some examples.*

140 LUNCH SPECIAL

SANDWICH OPTIONS

Ginger Beef

Ham with Apples

Line-Caught Tuna

Egg Salad

Mozzarella and Red Pepper

Grilled Cheese

Plan or meal-enhanced

SOUP OPTIONS

Mediterranean Stew

Cream of Mushrooms

Local Black Bean Chili



Vermont Artisan Breads

Blue Paddle Bistro

310 Route 2 South Hero, VT 05814

Closed Sunday, Monday and Tuesday

All times are subject to change depending on seasonal availability

APPETIZER OPTIONS

Seared Tiger Shrimp

Over sweet potato, chocolate gratin with micro- and green-onion sauce

Spicy Duck-and-Vegete

Spring Rolls

With the sweet Thai chili sauce

Rosemary-Marinated

Lamb Lollipops

With a grilled-pepper-and-cucumber salad

Soup of the day

Caesar Salad

With homemade dressing, croutons and fresh Parmesan

Mixed Green Seasonal Salad

ENTREE OPTIONS

Out-and-Curry-Crusted

Chicken See-Dee

With mango-and-elderberry risotto

Mixed Grill

With honey-mustard-glazed quail, tiger shrimp and red pepper-gratin sauce and asparagus, with grilled asparagus

Gorgonzola-Crusted

Filet Mignon

Topped with caramelized onions over sautéed potatoes with roasted grape tomatoes and fresh basil and garlic. Finished with a balsamic drizzle

Battered-Squash-

Stuffed Raviole

In rosemary-sage cream sauce with dried Cranberry and walnuts. Finished with Gorgonzola cheese sauce

DESSERT

Brownie Sundae

With locally made Island Creamsicle and homemade chocolate sauce

455



BLUE PADDLE
BISTRO

Picasso Pizzeria & Lounge

1880 Mountain Road, Stowe, VT 05671

APPETIZER OPTIONS

Side Caesar Salad

Cup of our Seasonally Inspired Soup

ENTREE OPTIONS

Chicken Piccata

Pan-seared chicken breast with lemon, caper-brutal sauce, potato-Parmesan risotto and sautéed vegetables

Shrimp Scampi

Jumbo shrimp, seared with garlic, fresh basil and grape tomatoes, tossed with linguine in a white-wine sauce

Risotto Parmigiano

Creamy Parmesan sauce, topped with plum tomatoes, fresh basil, roasted garlic and mushrooms

DESSERT OPTIONS

Cannoli

Beverage à la Mode

With whipped cream and chocolate sauce

425

Picasso
PIZZERIA & LOUNGE



Maple City Diner

37 Station Road, St. Albans VT 05400

Menu includes Vermont Coffer Company duck meat

BRILLIANT OPTIONS

Vermont Skillet

Creamy Smith apples, caramelized onions, bacon and cheddar cheese over home fries and topped with two eggs

Hungry Man Skillet

Bacon, sausage, bean and cheddar cheese over hotter fries and topped with two eggs

Philly Cheese Steak Skillet

Shrimp steak, sautéed onions, peppers and cheddar cheese over home fries and topped with two eggs

Flatlander Skillet

Tomatoes, spinach, sautéed onions and peppers and feta cheese over home fries and topped with two eggs

DESSERT OPTIONS

Maple Whoopie Pie, Maple Cream Pie, Maple Sticky Bun

455



One Federal Restaurant & Lounge

1 Federal Street, St. Albans, VT 05400

APPETIZER OPTIONS

Prime Rib Rolls

Sliced prime rib, sautéed onions, bacon, caramelized blue cheese and Green Mountain Parmesan cheese on an egg-roll wrapper

PEI Mussels

With a traditional white-cream-garlic sauce and fresh herbs

MIXED-GREEN SALAD

ENTREE OPTIONS

Maple-Bacon Chicken

Grilled chicken breast with a caramelized onion, bacon and maple gastrique, served with cheddar mashed potatoes and sautéed vegetable medley

Meat Loaf

Like grandma's home made, with a One Federal twist. Fresh-ground, Boykin's Farm beef, topped with our barbecue sauce and topped with raw onions, with a side of cheddar mashed potatoes, and sautéed vegetable medley

Togallo-Lime Shrimp Salad

Fresh-grated tomato, cucumber and onion and pepper, fresh chives, tossed with a togallo-lime-honey vinaigrette and topped with grilled shrimp. Gluten-free. Can be made vegetarian upon request

425

**ONE
FEDERAL**

RESTAURANT & LOUNGE

SIGNATURE COCKTAILS

The Vermont Gimlet - \$7
Made with Vermont White Peaches from Vermont Spirits, with cucumber and basil



APRIL 29-MAY 5

SOUTH HERO • STOWE • ST. ALBANS



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WATERBURY

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30

Arvad's Grill & Pub

3 South Main Street Waterbury 204-6875

APPETIZER OF THE DAY

Cajun Fritters

A sampling of the famous Caribbean snack with house tartar sauce

Chef's Daily Freshbread

Please ask your server for our chef's choice

ENTREE OPTIONS

Portobello, Spinach & Goat Cheese Quesadilla

A flour tortilla, stuffed with portobello mushrooms, onions, peppers, spinach and Vermont Butter & Cheese Creamery cheese

Chipotle-Cherry Pork Chop

Grilled/houseless, center-cut pork chop marinated in chipotle and herbs. Topped with pineapple-cilantro salsa

Vermont Sausage & Cure Italian Sausage

Vermont-made Italian sausage, sliced and sautéed with onions, bell peppers and mushrooms. Finished in a red-wine-garlic-parmesan oil and served in a linguine

DESSERT OPTIONS

Berry Crisp

Mixed berries, baked and served warm, with Ben & Jerry's vanilla ice cream

Arvad's Tollhouse

Homemade chocolate chip blonde brownies, served warm with Ben & Jerry's vanilla ice cream, hot fudge. Cider whipped cream, and caramel sauce

15



Hen of the Wood at the Grist Mill

82 Elbow Street, Waterbury 204-7000

Closed Sunday and Monday

For Vermont Restaurant Week, chef Eric Warnstedt will offer a three-course menu, featuring any appetizer, entrée, and a single cheese plate from the entire menu with no restrictions. To best utilize the freshest seasonal produce, the bill of fare will change nightly.

15

HEN OF THE WOOD

AT THE GRIST MILL

Green Mountain Coffee Café & Visitor Center

1 Federal Place Waterbury 877-679-8308

110 LUNCH SPECIAL

Meddian Maple Supreme

A Waterbury favorite. We start with a locally brewed coffee of your choice. Vermont maple syrup and a touch of light cream, hot or over ice. Add a dollop of whipped cream for an extra-special treat.

GRANDS OF EARTHWICH OR SOUP

Each morning we prepare soups and sandwiches using fresh local ingredients, including salad dressings made by Mother's on the Hill. Openers may include:

Smoked Ham

With cheese, pickled onions and honey mustard

Roast Turkey

With Cabot shoulder and cranberry salad, served in a gale

Misty Knoll Farm Turkey Salad

With mixed greens, tomatoes and lemon vinaigrette

Grilled Chicken and Mixed Green Salad

With Orzo, mandarin seeds and homemade blue-cheese vinaigrette



Maxi's Restaurant

47 North Main Street, Waterbury 204-0810

Dinner served Wednesday through Sunday. Lunch served seven days a week.

110 LUNCH SPECIAL

Pulled Pork Quesadilla

Meat is slow-cooked pulled pork and Vermont cheddar in a grilled flour tortilla, served with Spanish rice, beans and sour cream

Grilled Eggplant Parmesan

Grilled eggplant, roasted red peppers, spinach, Vermont Butcher & Cheese Creamery goat cheese and homemade pasta, sautéed and tossed in a white sauce

Burger and a Stretchbook

125 DINNER

APPETIZER OF THE DAY

Cup of Soup or Salad

ENTREE OPTIONS

Cappuccino

Macaroni and cheese, shrimp and/or a tomato-olive-rice sauce served with garlic bread

Steak à la Duke

Two-ounce steak topped with blue-cheese onion sauce and caramelized onions, served with a baked potato and vegetables

DESSERT OPTIONS

Vermont Maple Chocolate Cake

Awesome Chocolate Cake

BEVERAGE OF THE DAY

The Vermont Omelet - \$7

Made with Vermont White Cheddar from Vermont farms with cucumber and basil.

125 DINNER

APPETIZER OF THE DAY

Cup of Soup or Salad

ENTREE

Zucchini Parmigiana

DESSERT OPTIONS

Vermont Maple Chocolate

Awesome Chocolate Cake

Maxi's

Prohibition Pig

23 South Main Street, Waterbury, 244-4120

STARTER OPTIONS

Hearty Spring Salad

Arugula, fennel, roasted Brussels sprouts, grapes, hazelnuts, Parmesan, and honey vinaigrette

Truffled Mushroom Toast

Grilled Red Hot Baking Company bread, truffled mushroom mushrooms

ENTREE OPTIONS

PIB Smoked Chicken

Half chicken, cash potatoes, slaw and collards

Kashub Tzoupeli

Cauliflower, green pepper, tomato, green beans and basmati rice

Pork Ragu

Braising cheeks, served with tomato sauce and tomato sauce over fresh pasta

DESSERT OPTIONS

Key Lime Pie

Triple-Chocolate Oreo Cake

\$15



Michael's on the Hill

4882 Waterbury Street Road, Waterbury Center, 244-7470

We are happy to substitute a vegetarian entrée option. Our full spring menu is also available. Closed Tuesday

ONE OF SEVEN

Ramp Vichyssoise

Fondue Fritters with Eendard Fleisch & House Pickled Vegetables

Alpine Rabbit Ragout with Herbed Polenta

Rabbit Coq au & Sausage with Mushrooms, Spring Vegetables & Whole Grain Mustard

Swiss Chocolate Mousse with Kirsh Cherries

Green Mountain Coffee or Vermont Artisan Tea Selections

\$35



MICHAEL'S
ON THE HILL

The Reservoir

1 South Main Street, Waterbury, 244-7827

UPPETITE OPTIONS

Oysters

With Champagne mignonette

Kale Caesar

With eye crostini

ENTREE OPTIONS

Kippopot Koulade

Roasted peppers, chicken, tomatoes and house marinara

Pork

1/2 lb. pork caribou with wild onions and mushrooms, and house egg noodles

Treat

Seared scallop trout with beets, asparagus, turnip-rooted potatoes and bean salad

DESSERT OPTIONS

White Chocolate

Bread Pudding

Strawberry Shortcake

\$15



The
RESERVOIR

Big Picture Café & Theater

44 Cheryl Road (off Route 100), Winsted, 456-6824

#10 LUNCH SPECIAL

ONE OF SEVEN

Swissback Slow Burn Chili

A hearty meat chili, slow-cooked with Vermont's favorite Swissback Ale

Butterfat Bacon Bique

Tuscan Bread Soup

An Italian version of onion soup, served over roasted bread

Soup du Jour

SALE SANDWICH

Grilled Cheese

Classic BLT

Turkey Sandwich

Served with chips or side salad

DINNER

Cookie of the Day

BIG PICTURE

Café • Theater



APRIL 29 - MAY 5

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